

STARTERS

- Soup of the day with farmhouse bread
(V) French onion soup with Coolea cheese and croutons
Roaring Water Bay mussels, white wine, cream, garlic, herbs and shallots with crusty bread
(v) Sticky miso roast aubergine, hazelnut dukkah crust, tahini slaw, pickled mouli
Chicken liver parfait, rhubarb and apple chutney, hazelnut toast

MAIN

- Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with roast sweet potatoes, cauliflower tabbouleh, fresh herbs, spring onions, pomegranate and spiced butternut
Roast hake, potato and seaweed gratin, roast beetroot, sprouting broccoli and wild garlic velouté
Slow cooked Crowe's bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised Hipsi cabbage
Spiced bean, sweet potato and chickpea chilli, avocado salsa, coriander, red cabbage, brown basmati rice (Ve)
Miso glazed chicken salad, cashew nuts, ginger, green beans, scallions and local leaves
(v) Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress

DESSERTS

- Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream
Mango sorbet, passion fruit curd, fresh mango and pineapple, toasted coconut
Three bean crème brulee, coffee, cocoa and vanilla
Marmalade and vanilla bread and butter pudding
Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee