

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 spiced tomato chutney, hazelnut toast

MAIN COURSES

- Roast marinated chicken breast with apricot stuffing, braised cabbage, roast veg, creamy mash and gravy OR with roast sweet potatoes, cauliflower tabbouleh, fresh herbs, spring onions, pomegranate and spiced butternut
Roast hake, patatas *aliñadas* with red pepper & onions, wilted chard, roast garlic, lemon beurre blanc
Slow cooked Crowe's bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised Hipsi cabbage
(Ve) Spiced roast cauliflower, red lentil, cashew and spinach dhal, brown rice pilau, pickled salad and a poppadum
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 Baldwin's vanilla ice cream
Mango sorbet, passion fruit curd, fresh mango and pineapple, toasted coconut
Salted caramel crème brulee, orange tuile biscuit
Marmalade and vanilla bread and butter pudding
Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee