

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
Rosscarbery black pudding croquette, smoked aioli, mustard cress
Smoked mackerel scotch egg, grainy mustard cream, spring greens

MAIN

- Sri Lankan fish curry with aubergine, tomato and tamarind, coriander and sultana
crispy rice, toasted cashew nuts
Roast hake, hazelnut and lemon butter, beetroot and celeriac galette, sprouting
broccoli
Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled
apple and watercress (v)
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
Sirloin Steak (10oz), sautéed mushrooms, chunky chips, green peppercorn and
brandy cream or béarnaise or whipped blue cheese butter (€4 supplement)
Slow cooked beef short rib in red wine with roast turnip and pea mash

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
Rhubarb ripple semi-freddo, crystallised ginger and toasted pistachios
Sticky toffee pudding, date syrup, Baldwins vanilla ice cream
Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee