

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
Vietnamese braised brisket, cucumber, bok choy and pickled ginger salad
Crab beignets, chilli jam, lime aioli, radish and cucumber in sumac dressing

MAIN COURSES

- Sri Lankan fish curry with aubergine, tomato and tamarind, coriander and sultana crispy rice, toasted cashew nuts
Roast hake, patatas *aliñadas* with red pepper & onions, wilted chard, roast garlic, lemon beurre blanc
Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress (v)
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
Sirloin Steak (10oz), sautéed mushrooms, chunky chips, green peppercorn and brandy cream or béarnaise or whipped blue cheese butter (€4 supplement)
Pan seared duck breast, roast onion mash, parsnip and vanilla puree, sprouting brocolli, red currant jus

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
(Ve) Vegan chocolate and peanut butter tart
Strawberry glory with crushed meringue, custard & vanilla ice cream
The Bam Berry - blackberry meringue, Baldwin's vanilla ice cream, blackberry compote, key lime cheesecake
Marmalade and vanilla bread and butter pudding

Tea or Coffee