

€47.00

STARTERS

French onion soup with Coolea cheese and sourdough croutons (v)
Chickpea panisse, salt-baked celeriac, pecan salsa macha, pickled celery, vegan parsley aioli (ve)
Tangier lamb pastilla, sweet-pickled cucumber, homemade garlic and lemon laban with olive oil
Seared seabass, spicy aubergine purée, pickled fennel, parsley, mint & sumac
Chicken liver pâté, spiced plum chutney with sourdough toast
Glenbeigh mussels, steamed in white wine, cream, celery & herbs with crusty baguette
Soup of the day with homemade farmhouse bread (Vegan version available)

MAIN COURSES

Seafood pie of smoked haddock, prawns, hake, carrots & leeks in cream and white wine with a potato & mature cheddar mash and tenderstem broccoli

Gamekeeper's pie of venison, pheasant & partridge in a flaky pastry crust, potato dauphinoise, Brussels sprouts royale

Pan-roast Ballycotton Monkfish, Ratte potato puttanesca, cauliflower and malt purée, blanched and crispy kale (Supp €6)

Roast marinated chicken, thyme buttered root vegetables, braised cabbage, creamy mash and gravy

Dhal vada lentil cakes with forbidden rice, cashew yogurt, broccoli, sweet-pickled cucumber, chutney and dukkah (ve)

Pan-fried hake, buckwheat, caramelized fennel, smoked mussels, tarragon and anchovy dressing

Slow cooked Crowe's Farm bacon collar, mustard glaze, parsnip and scallion mash, carrot puree, creamy leek sauce and braised hispi cabbage

Allshire Family Sirloin Steak (10oz) with mushrooms, house chips, shallots and a choice of:
Whipped garlic butter OR peppercorn and brandy cream, OR roasted pepper chimi churri (Supp €8)

DESSERTS

Black & blue berry sorbet with lime curd and a coconut macaroon (Ve)
Toffee apple budino with a cinnamon churro cookie
Chocolate and honeycomb brownie, salted caramel sauce and Baldwin's vanilla ice cream
Espresso Martini Panna Cotta with a white chocolate and coconut truffle
Sticky treacle pudding with whipped cream

Tea or Coffee