

STARTERS

Soup of the day with farmhouse bread

(V) French onion soup with Coolea cheese and croutons

Smoked haddock risotto, mornay gratinate, caper and shallot salad

(v) Arrancini of Toonsbridge smoked scamorza cheese, spiced beetroot and tomato purée

Duck liver and leg pâté, rhubarb chutney, hazelnut toast

MAIN COURSES

Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with bulgar wheat tabbouleh, spiced butternut and tahini, roast sweet potatoes, toasted sesame seeds

Seared sea trout, corn and broad bean succotash, grapefruit and pickled carrot salad, caper and scallion salsa verde

Slow cooked Crowe's bacon collar, mustard glaze, scallion and potato cake, carrot purée, and braised Hispi cabbage

Crispy torn ham hock salad, red sauerkraut, crispy hen's egg, new potatoes, little gems, apple and fennel dressing

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

Earl grey crème brûlée with a citrus biscuit

Mango and passionfruit sorbet with fresh fruits

Chocolate and Angel Stout fudge cake with Baileys mascarpone cream

Rhubarb and ginger cake, pecan butter crumble, vanilla ice cream

Tea or Coffee