

## STARTERS

Crispy fried King Oyster mushrooms, spring onions aioli & ancho chilli oil (v)  
Fennel & black pepper marinated sea bass, roast butternut, celeriac and coffee puree, lemon vinaigrette and a pumpkin seed crumb  
Chicken liver Pâté, apple & rhubarb chutney, sourdough toast  
Glenbeigh mussels, steamed in white wine, cream, celery & herbs with crusty baguette  
Soup of the day with homemade farmhouse bread

## MAIN COURSES

Fragrant fish curry of coconut, tomato, courgette and peppers, lemongrass and ginger sauce with coriander, sweet red cabbage pickle and crispy rice  
Pan roasted Ballycotton monkfish, saffron confit baby potatoes, Morteau sausage, spring greens and tarragon bearnaise (Supp €5)  
Aubergine, freekeh and apricot tagine with spiced cous cous, toasted cashews and a vegan cucumber and mint tzatziki (Ve)  
Allshire Family Sirloin Steak with mushrooms, house chips, shallots and a choice of:  
Whipped garlic butter or  
peppercorn and brandy cream, or roasted pepper chimi churri (Supp €7)  
Pan fried hake, roast pink apple fir potatoes, tenderstem brocciku, olive tapenade, Vermouth and caper sauce  
Roast marinated chicken, buttered root vegetables, braised cabbage, creamy mash and gravy  
Slow cooked Crowe's Farm bacon collar, mustard glaze, parsnip and scallion mash, carrot puree, creamy leek sauce and braised hispi cabbage  
Braised Lamb Raan, Persian rice, spiced green beans, sheep's yogurt, pickled red onion (Supp €4)

## DESSERTS

Homemade lemon sorbet with citrus curd, pistachio tuile and candied peel (Ve)  
Orange panna cotta, rhubarb compote and gingerbread tiles  
Coffee crème brulee with an almond macaroon  
Warm gingerbread and apple cake with cinnamon custard  
Chocolate and honeycomb brownie, salted caramel sauce and Baldwin's vanilla ice cream

## Tea or Coffee

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