

## STARTERS

- Buffalo cauliflower, whipped tahini, tofu & lemon dip, pickled celery & watermelon rind (ve)
- Seafood tartlet with herb crumbs, pickled shallots, mint & peas
- Wild rabbit croquettes, chive aioli & plum reduction
- Chicken liver Pâté, rhubarb chutney, sourdough toast
- Glenbeigh mussels in a Ras el Hanout cream with crusty baguette
- Soup of the day with homemade farmhouse bread

## MAIN COURSES

- Fragrant fish curry of coconut, tomato, courgette and peppers, lemon grass and ginger, with sweet red cabbage pickle and crispy rice
- Pan roasted Ballycotton monkfish, saffron confit baby potatoes, Morteau sausage, spring greens and tarragon bearnaise (Supp €5)
- Skeaghanore duck breast with golden beetroot, sprouting broccoli and herby roast potatoes (Supp €4)
- Vegan curry of cauliflower, tomato, potatoes, coconut and spinach with toasted cashews, green chilli and coriander, brown rice pilaf and a poppadum (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 with a beetroot, celeriac and potato gratin, green beans and a leek cream sauce
- Roast marinated chicken, buttered root vegetables, braised green 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
- Slow cooked shin of beef in a rich red wine and root veg stew, herb crusted potatoes, curly kale

## DESSERTS

- Lemon kombucha sorbet with citrus curd, pistachio tuile and candied peel (Ve)
- Blood orange parfait on a hive mind honey, white chocolate and hazelnut praline biscuit base
- Chocolate cream Saturdae, cookie dough, mini meringues, roulade and whipped cream
- 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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