

STARTERS

French onion soup with Coolea cheese and croutons (v)
Pumpkin & cauliflower gnocchi, edamame beans, pea pesto, crispy sage (Ve)
Slow cooked pork neck pie with fermented green cabbage
Smoked haddock and dashi croquettes, tonkatsu sauce, pickled mooli, furikaki
Chicken liver pâté, 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

Catalan Suquet fish stew of mussels, squid, hake & smoked haddock with saffron and paprika braised potato and sourdough baguette
Spiced monkfish, confit baby potatoes, celeriac purée, kale and Aleppo chilli dressing (Supp €6)
Roast marinated chicken, buttered root vegetables, braised cabbage, creamy mash and gravy
Pan fried Hake, sweet potato & coconut gratin, tenderstem, crispy buckwheat and pickled kohlrabi
Slow cooked Crowe's Farm bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised hispi cabbage
Dal Vada lentil cakes, forbidden rice, cashew yogurt, broccoli, sweet-pickled cucumber, chutney and dukkah (Ve)
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

Homemade lemon sorbet with citrus curd, pistachio tuile and candied peel (Ve)
Toffee apple baked cheesecake with a gingerbread base and topped with caramel oat crumble
Coffee crème brûlée with a citrus shortbread biscuit
Chocolate and honeycomb brownie, salted caramel sauce and Baldwin's vanilla ice cream
Blackberry Sundae – blackberry compote, lime cheesecake pieces, crushed meringues, whipped cream and Baldwin's vanilla ice cream

Tea or Coffee
