

## STARTERS

- French onion soup with Coolea cheese and sourdough croutons (v)
- Crunchy spiced cauliflower, smoky aubergine purée, kimchi, cider vinegar golden raisins (Ve)
- Rosscarbery pork belly, yellow tomato chutney & black garlic purée
- Seared Mackerel with peanut satay, turmeric pickled mooli & black sesame
- Chicken liver pâté, rhubarb and apple 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

- Fragrant fish curry of tomato, courgette and peppers in a coconut, lemongrass & ginger sauce with coriander, sweet red cabbage pickle and crispy rice
- Ballycotton miso glazed Monkfish, sesame pilaf rice, charred scallions, broccoli, almonds and pumpkin seed crumb (Supp €6)
- Roast marinated chicken, thyme buttered root vegetables, braised cabbage, creamy mash and gravy
- Portobello mushroom, walnut and buckwheat kotlets, spiced sweet potato & coconut gratin, French beans and toasted pumpkin seeds (Ve)
- Pan fried Hake, asparagus, confit new potatoes, lemon caper piccata sauce and samphire
- 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

- Homemade black and blue berry sorbet with orange curd & a coconut and cashew macaroon (Ve)
- Rhubarb and custard baked cheesecake with gingerbread base and caramel oat crumble
- Coffee crème brûlée with citrus shortbread biscuit
- Chocolate and honeycomb brownie, salted caramel sauce and Baldwin's vanilla ice cream
- Strawberry Glory ice cream sundae with crushed meringue, whipped cream, custard & Baldwin's vanilla ice cream

## Tea or Coffee

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