

## STARTERS

French onion soup with Coolea cheese and sourdough croutons (v)  
Crunchy spiced cauliflower, smoky aubergine purée, kimchi, cider vinegar golden raisins (Ve) Braised  
Rosscarbery brisket, potato pave, caramelised red onion purée and celeriac remoulade  
Ballycotton haddock croquettes, roast pepper & almond Romanesco and salsa verde  
Chicken liver pâté, spiced 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

Arroz Marinera of bomba rice, prawns, mussels, squid, haddock, leeks and white wine with garlic aioli  
and a crispy tosta  
Ballycotton monkfish, cumin spiced roosters, green beans in sambal tumis, cauliflower moilee, picked  
coriander (Supp €6)  
Roast marinated chicken, thyme buttered root vegetables, braised cabbage, creamy mash and gravy  
Slow cooked spinach and chickpea curry, crispy paneer cheese, biryani rice, mint & coriander yogurt and  
a poppadom (V) (also available as a vegan dish)  
Pan fried hake, garlic and spinach gratin, tender stem broccoli, smoked buttermilk & dill sauce  
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 raspberry and coconut sorbet with lime curd and a coconut macaroon (Ve)  
Toffee apple baked cheesecake with a gingerbread base and topped with caramel oat crumble  
Coffee crème brûlée with 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,  
Baldwin's vanilla ice-cream

## Tea or Coffee

---