

STARTERS

Soup of the day with farmhouse bread
Glenbeigh mussels, white wine, cream, garlic, herbs and shallots with crusty bread
Wild mushroom tartlet in a shortcrust pastry with Ardsallagh goat's cheese, toasted hazelnuts and pickled pears
Naturally smoked haddock with a crispy hen's egg and broad bean puree
Skeaghanore duck liver Pate, apple and tamarind chutney and sourdough toast

MAIN COURSES

Pan fried hake with a squash, potato and celeriac gratin, curly kale and roasted cauliflower purée
Roast marinated chicken breast, buttered root veg, braised cabbage, creamy mash and gravy
Crispy shredded duck in a brioche bun with cucumbers, kabayaki glaze, Vietnamese slaw and house chips
Roasted butternut with herb stuffing, sauce Jardiniere of peppers, carrots & celery, braised fennel, warm pearl barley and toasted almonds (Ve)
Toonsbridge halloumi salad, pomegranate, kasha grain, watermelon, balsamic vinaigrette, hazelnut dukkah (v)
Slow cooked Crowe's bacon collar, mustard glaze, scallion and potato cake, carrot puree and braised Hipsi cabbage
Traditional fish and chips in an Elbow Beer batter with tartare sauce and pea puree

DESSERTS

Chocolate and honeycomb brownie, salted caramel and Baldwin's vanilla ice cream
Mango sorbet, pomegranate and toasted coconut (ve)
Marmalade and vanilla bread and butter pudding, custard and whipped cream
Blackberry Sundae - mini meringues, blackberry compote, lime cheesecake, Baldwin's vanilla ice cream
Coffee crème brûlée with an almond macaroon

Tea or Coffee
