

STARTERS

- Soup of the day with farmhouse bread
(V) French onion soup with Coolea cheese and croutons
Glenbeigh mussels, coconut, lemongrass and chilli cream
(v) Sticky miso roast aubergine, hazelnut dukkah crust, tahini slaw, pickled mouli
Chicken liver parfait, plum and anise chutney, hazelnut toast

MAIN COURSES

- (v) Roast butternut, Cashel blue cheese and membrillo quiche, sautéed potatoes and local leaves in lemon and poppy seed dressing
Roast hake, hazelnut and lemon butter, beetroot and celeriac galette, sprouting broccoli
Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with roast sweet potatoes, giant cous cous, chickpeas, tomato, mint and feta, tzatziki yoghurt
(v) Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress
Traditional fish and chips in an Elbow Beer batter with tartare sauce and pea puree
Slow cooked Crowe's bacon collar, mustard glaze, scallion and potato cake, carrot puree and braised Hipsi cabbage
Seared fillet steak sandwich on sourdough baguette with sautéed onions, horseradish mayo and chunky chips

DESSERTS

- Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream
Mango sorbet, passion fruit curd, fresh mango and pineapple, toasted coconut
Three bean crème brulee, coffee, cocoa and vanilla
Marmalade and vanilla bread and butter pudding
Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee