

STARTERS

Soup of the day with farmhouse bread
Glenbeigh mussels, white wine, cream, garlic, herbs and shallots with crusty bread
Wild mushroom and asparagus risotto, wild garlic pesto, rocket & parmesan (v)
(also available as a vegan dish)
Smoked haddock croquettes with house pickles and lime & dill aioli
Duck liver Pâté, rhubarb chutney and sourdough toast

MAIN COURSES

Pan fried Hake, braised leeks, herby crushed baby potatoes, smoked mussel and tomato sauce, pickled fennel and salsa verde
Roast marinated chicken breast, buttered root veg, braised cabbage, creamy mash and gravy
Crispy shredded duck in a brioche bun with cucumbers, kabi-yaki glaze, Vietnamese slaw and house chips
Traditional fish and chips in an Elbow Beer batter with tartare sauce and pea puree
Spiced roast cauliflower, red lentil, cashew & spinach dahl, brown rice pilau, pickled salad and a poppadum (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

DESSERTS

Chocolate and honeycomb brownie, salted caramel and Baldwin's vanilla ice cream
Mango sorbet, pomegranate and toasted coconut
Orange and vanilla bread and butter pudding, custard and whipped cream
Blackberry Sundae, mini meringues, blackberry compote, lime cheesecake, Baldwin's vanilla ice cream
Lemon tart with whipped cream

Tea or Coffee