

## STARTERS

- Soup of the day with farmhouse bread
- Glenbeigh mussels, white wine, cream, garlic, herbs and shallots with crusty bread
- Pea & Courgette fritters with Toonsbridge feta, mint chutney & labneh (v)
- Naturally smoked haddock with a crispy hen's egg and broad bean puree
- Skeaghanore 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, kabayaki glaze, Vietnamese slaw and house chips
- Traditional fish and chips in an Elbow Beer batter with tartare sauce and pea puree
- Sri Lankan veggie curry of broccoli & green beans, with tempura aubergine, forbidden rice, poppadom & 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

## 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
- Strawberry Glory, Bushby's strawberries, mini meringues, custard, whipped cream & Baldwin's vanilla ice cream
- Gooseberry & elderflower panna cotta with honeycomb crunch and candied peel

## Tea or Coffee