

STARTERS

- Soup of the day with farmhouse bread
(V) French onion soup with Coolea cheese and croutons
Roaring Water Bay mussels, white wine, cream, garlic, herbs and shallots with crusty bread
(v) Sticky miso roast aubergine, hazelnut dukkah crust, tahini slaw, pickled mouli
Chicken liver parfait, rhubarb and apple chutney, hazelnut toast

MAIN COURSES

- (v) Arsallagh goat's cheese, roast squash and spinach quiche, sautéed potatoes and local leaves in lemon and poppy seed dressing
Roast hake, potato and seaweed gratin, roast beetroot, sprouting broccoli and wild garlic velouté
Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with roast sweet potatoes, cauliflower tabbouleh, fresh herbs, spring onions, pomegranate and spiced butternut
(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 Hispi 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