

STARTERS

- French onion soup with Coolea cheese and sourdough croutons (v)
- Crunchy spiced cauliflower, smoky aubergine purée, kimchi, cider vinegar golden raisins (Ve)
- Rosscarbery pork belly, yellow tomato chutney & black garlic purée
- Chicken liver pâté, rhubarb and apple chutney with sourdough toast
- Glenbeigh mussels, steamed in white wine, cream, celery & herbs with crusty baguette
- Soup of the day with homemade farmhouse bread (Vegan version available)

MAIN COURSES

- Fragrant fish curry of tomato, courgette and peppers in a coconut, lemongrass & ginger sauce with coriander, sweet red cabbage pickle and crispy rice
- Korean Bulgogi steak sandwich on sourdough baguette, chilli, sesame and soy marinade, carrots, spring onions, lime mayo with house chips
- Roast marinated chicken, buttered root vegetables, braised cabbage, creamy mash and gravy
- Pan fried Hake, asparagus, confit new potatoes, lemon caper piccata sauce and samphire
- Slow cooked Crowe's Farm bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised hispi cabbage
- Portobello mushroom, walnut and buckwheat kotlets, spiced sweet potato & coconut gratin, French beans and toasted pumpkin seeds (Ve)
- Fish and chips in an Elbow beer batter with tartare sauce and pea purée
- Crispy torn chicken salad in a yakiniku glaze with sugar snaps, scallions, coriander, sesame and rice noodles

DESSERTS

- Homemade black and blue berry sorbet with orange curd & a coconut and cashew macaroon (Ve)
- Rhubarb and custard baked cheesecake with gingerbread base and caramel oat crumble
- Coffee crème brûlée with citrus shortbread biscuit
- Chocolate and honeycomb brownie, salted caramel sauce and Baldwin's vanilla ice cream
- Strawberry Glory ice cream sundae with crushed meringue, whipped cream, custard & Baldwin's vanilla ice cream

Tea or Coffee