

## STARTERS

French onion soup with Coolea cheese and sourdough croutons (v)  
Crunchy spiced cauliflower, smoky aubergine purée, kimchi, cider vinegar golden raisins (Ve)  
Braised Rosscarbery brisket, potato pave, caramelised red onion purée and celeriac remoulade  
Chicken liver pâté, spiced plum 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

Miso Buddha bowl of spicy courgette and cucumber, aubergine in a caraway crumb, smoked tofu, shredded carrots & red cabbage, buckwheat and sesame (Ve)  
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, garlic and spinach gratin, tender stem broccoli, smoked buttermilk & dill sauce  
Slow cooked Crowe's Farm bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised hispi cabbage  
Slow cooked spinach and chickpea curry, crispy paneer cheese, biryani rice, mint & coriander yogurt and a poppadom (V) (also available as a vegan dish)  
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 raspberry and coconut sorbet with lime curd and a coconut macaroon (Ve)  
Toffee apple baked cheesecake with a gingerbread base and topped with caramel oat crumble  
Coffee crème brûlée with citrus shortbread biscuit  
Chocolate and honeycomb brownie, salted caramel sauce and Baldwin's vanilla ice cream  
Blackberry sundae- blackberry compote, lime cheesecake pieces, crushed meringues, whipped cream, Baldwin's vanilla ice-cream

## Tea or Coffee