

### STARTERS

Smoked haddock risotto, torched Coolea cheese, caper and shallot salad  
Rosscarbery black pudding croquettes, smoked garlic aioli, mustard cress  
Glenbeigh Mussels in a white wine and cream sauce with crusty bread  
Sticky miso roast aubergine, hazelnut dukkah crust, tahini slaw, pickled mouli (ve)  
Soup of the day with homemade farmhouse bread (v)  
Duck Liver pate, Cumberland sauce and sourdough toast

### MAIN COURSES

Pan roast hake, basil and green olive crushed potatoes, braised fennel, orange & saffron oil  
Spiced roast cauliflower, red lentil, cashew and spinach dhal, poppadum, brown basmati rice and pickle salad (ve)  
Gamekeeper's stew of Ballinwillin Venison with carrot & parsnip hash and kale colcannon  
Samke Harra fish pie, butternut squash gratin, gruyere, pomegranate and pea salsa  
Roast marinated chicken, sausage and apricot stuffing, roast root veg, creamy mash and braised red cabbage  
Sesame and ginger chicken salad, roast cashews snow peas, carrots, scallions, bok choy, soy and lime dressing

### DESSERTS

Rum Baba, burnt apple butterscotch, Chantilly cream  
Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream  
Marmalade and vanilla bread and butter pudding with custard and whipped cream  
Mango and passionfruit sorbet with fresh fruits

### Tea or Coffee