

Available Tuesday–Thursday 5-7pm. Sunday 5-8pm.

€23.00 FOR TWO COURSES | €29.50 FOR THREE COURSES

STARTERS

Today's soup with farmhouse bread

Glenbeigh mussels, home cured ham, white wine cream sauce and crusty bread

Torched goats cheese, courgette puree, rocket, courgette ribbons, toasted almonds

Chicken Liver Parfait, plum and anise chutney, sourdough toast

MAIN COURSES

Gamekeepers Pie, puff pastry crust, winter greens, thyme butter mash.

Pan roast Hake, basil and green olive crushed potatoes, braised fennel, orange and saffron oil

Salad of seared beef fillet in maple, chilli & lime, chickpeas, sun-dried tomatoes, local leaves

Roast marinated chicken, sausage and apricot stuffing, roast root veg, creamy mash, braised red cabbage and gravy

Kabocha pumpkin and sage risotto, toasted pumpkin seeds, sweet potato tangle (ve)

Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress (V)

DESSERT

Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream

Sticky toffee pudding, date syrup, Baldwin's vanilla ice cream

Marmalade and vanilla Bread and butter Pudding with custard and whipped cream

Mango and passion fruit sorbet, fruit salad

Tea or Coffee