

SET DINNER MENU – €37.00

Starters

Slow roasted pork belly, caramelised apple black pudding, carrot puree and a red wine reduction

Cheesy smoked haddock pots baked in a tomato and parmesan cream with warm crusty bread

Ardsallagh goats cheese and aubergine tart, red pepper escabeche (v)

Chicken Liver Parfait, plum and anise chutney, sourdough toast

Glenbeigh mussels, white wine cream sauce and crusty bread

Today's soup with farmhouse bread(v)

Main Courses

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

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

Slow cooked beef rib in red wine with roast turnip and pea mash

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

(VE) Asparagus and pea risotto, vegan parmesan, sweet potato tangle, toasted cashew nuts

Seared sea trout, beetroot puree, asparagus, cauliflower couscous and tumeric mayo

Sirloin Steak (10oz), sautéed mushrooms, onions, spinach, home cut chips and choice of béarnaise, garlic butter or pepper sauce

Dessert

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

Sticky toffee pudding, date syrup, baldwins vanilla ice-cream

Marmalade and vanilla bread & butter pudding with custard and whipped cream

Mango & passionfruit sorbet with fresh fruit

Tea or Coffee