

STARTERS

Duck liver pate, spiced tomato chutney and toasted croutons.
Smoked haddock risotto, torched Coolea cheese, caper and shallot salad.
Rosscarbery black pudding croquettes, smoked garlic aioli, mustard cress.
Sticky miso roast aubergine, hazelnut dukkah crust, tahini slaw, pickled mouli (Ve)
Roaring Water Bay mussels, white wine cream sauce, warm crusty bread.
Soup of the day with homemade farmhouse bread (Ve)

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.
Sirloin steak (10oz) paris brown mushrooms, onions, spinach, chunky chips a choice of Béarnaise, garlic butter or pepper sauce - supplement €6
Roast marinated chicken, sausage and apricot stuffing, roast root veg, braised red cabbage and creamy mash

DESSERTS

Chocolate and honeycomb brownie, salted caramel and Baldwin's vanilla ice cream
Mango & passionfruit sorbet with fresh fruits
Rum baba, burnt apple butterscotch, Chantilly cream
Marmalade and vanilla bread and butter pudding with custard and whipped cream
Chocolate and peanut butter tart (Ve)

Tea or Coffee