

SET DINNER MENU – €37.00

STARTERS

Glazed confit duck leg, pickled pears, cabbage slaw, cucumber, toasted pumpkin & sunflower seeds
Cheesy smoked haddock pots, Coolea, béchamel and 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
Pan roast Hake, red pepper and chorizo paella, summer greens and salsa verde
Lamb, chickpea and apricot tagine, spiced cous cous, tzatziki, grilled courgettes and pomegranate
(VE) Asparagus and pea risotto, vegan parmesan, sweet potato tangle, toasted cashew nuts
Pan roast monkfish, basil and green olive crushed potatoes, braised fennel, sprouting broccoli, orange & saffron oil
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
Rhubarb and ginger cake with pecan butter crumble and warm custard
Marmalade and vanilla bread & butter pudding with custard and whipped cream
Mango & passionfruit sorbet with fresh fruit

Tea or Coffee