

Starters

- (v) Duck liver pate with fig and lime chutney
- (v) Rainbow beetroot, Ardsallagh goat's cheese, strawberries, pecans and local leaves
- (c) (v) Soup of the Day with homemade farm house bread
- (c) Local Mussels, Roscarbery black pudding, shallot, cider and cream broth
Smoked haddock croquettes, poached egg, tarragon hollandaise

Mains

- Slow roast Crowe's Farm pork belly, butternut and sweet potato gratin, summer cabbage, wine jus
- Tempura monkfish, sauce vierge, cauliflower and parmesan puree, potato croquettes
- Lamb tagine, sweet potato, pearl couscous, tzatziki and homemade flat bread
- Seafood pappardelle pasta, mussels, prawns, smoked haddock, tomatoes and marjoram
- (c) Roast marinated chicken, roast root veg, creamy mash braised red cabbage, proper gravy
- (c) 10oz Sirloin steak with sautéed mushrooms, onions, spinach, hand cut chips and a choice of Bois Boudrin, garlic butter or pepper sauce
- (ve) King oyster mushroom risotto, almond, peas and spinach, carrot tangle
- Calzone with slow cooked beef, wild mushrooms, tomato, mozzarella, rosemary and fontina cheese

Desserts

- Chocolate and Jameson marquise, cherry tiffin base, burnt orange caramel
- Rhubarb and custard trifle, ginger crumb & toasted almonds
- Marmalade and vanilla bread and butter pudding with Crème Anglaise and cream
- Mango and passion fruit sorbet with fresh fruits

Tea/Coffee