

**Starters**

Confit Duck Leg, buttermilk Blinis, spiced shallots, fennel jam  
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  
Pan roast Hake, red pepper and chorizo paella, summer greens and salsa verde  
Slow roasted shoulder of lamb, North African spiced cous cous, grilled courgette, lime and tzatziki  
(VE) Asparagus and pea risotto, vegan parmesan, sweet potato tangle, toasted cashew nuts  
Sea Trout, sweet potato skordalia, cauliflower and quinoa cake, kale, tahini & mustard sauce  
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**