

Starters

Duck liver pate, star anise seed plum chutney, sourdough toast

Seared Sea bass marinated in turmeric and mustard seeds with wild garlic and cashew pesto & lime aioli

Torched camembert, fig & onion jam and walnut shortbread

Today's soup with farmhouse bread

Local mussels, chilli, coriander, lime and coconut.

Mains

Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress (v)

Seafood pie of hake, smoked haddock and mussels topped with a chorizo & potato galette

Salad of seared beef fillet in maple, chilli & lime, chickpeas, sun-dried tomatoes, local leaves

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

Lamb, chickpea and apricot tagine, saffron and date cous cous, cucumber riata

Fish and chips in a light batter with sauce gribiche and pea puree.

Sirloin Steak (10oz), sautéed mushrooms, onions, spinach, home cut chips and choice of garlic butter or pepper sauce €4 supp

Dessert

Blood Orange Posset, white chocolate ganache & orange segments

Chocolate and angel stout fudge cake with Baileys cream icing

Rhubarb and ginger cake, pecan butter crumble and vanilla ice-cream

Mango and passion fruit sorbet, fruit salad

Tea/Coffee