

SET LUNCH MENU – €32.00

Starters

Slow roasted pork belly, caramelised apple black pudding, carrot puree and a red wine reduction

Glenbeigh mussels, white wine cream sauce, and crusty bread

Ardsallagh goats cheese and aubergine tart, red pepper escabeche (v)

Cheesy smoked haddock pots baked in a tomato & parmesan cream with warm crusty bread

Chicken Liver Parfait, plum and anise chutney, sourdough toast

Today's soup with farmhouse bread

Main Courses

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

Pan roast Hake, green olive and basil crushed potato, braised fennel, saffron & orange oil

(VE) Asparagus and pea risotto, vegan parmesan, sweet potato tangle, toasted cashew nuts

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

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

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

Dessert

Key Lime Pie, blackberry meringue shards, Chantilly cream

Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream

Sticky Toffee pudding, date syrup, Baldwin's vanilla ice-cream

Mango and passion fruit sorbet, fruit salad

Tea or Coffee