

STARTERS

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

Glenbeigh mussels, home cured ham, white wine cream sauce, and crusty bread

(V) Torched goats cheese, courgette puree, rocket, courgette ribbons, toasted almonds

Chicken Liver Parfait, plum and anise chutney, sourdough toast

Today's soup with farmhouse bread

Panko crumbed flaked fish cakes, confit shallot and tarragon ketchup

MAIN COURSES

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

Oven roasted Hake, green olive and basil crushed potato, braised fennel, saffron & orange oil

(VE) Kabocha pumpkin and sage risotto, toasted pumpkin seeds, sweet potato tangle

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 (€6 supp)

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