

SET LUNCH MENU – €32.00

STARTERS

Glazed confit duck leg, pickled pears, cabbage slaw, cucumber, toasted pumpkin & sunflower seeds

Glenbeigh mussels, white wine cream sauce, and crusty bread

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

Cheesy smoked haddock pots, Coolea, béchamel and 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, red pepper and chorizo paella, summer greens and salsa verde

(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 **OR** Roast sweet potatoes, cauliflower tabouleh, fresh herbs, spring onions, cucumber and spiced butternut

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

Rhubarb and ginger cake with pecan butter crumble and warm custard

Mango and passion fruit sorbet, fruit salad

Tea or Coffee