

Starters

Confit Duck Leg, buttermilk Blinis, spiced shallots, fennel jam
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, 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** with roast sweet potatoes, bulgar wheat tabbouleh, cucumber, tomato, red onion, chermoula 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