

STARTERS

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

Local mussels, chilli, coriander, lime and coconut.

MAIN COURSES

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

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 tartare sauce and pea puree.

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

DESSERT

Vegan raspberry mousse, chocolate & coconut cream, fresh raspberries and chocolate & almond crumb

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

Apple, cinnamon & hazelnut cake with pecan crumb and caramel ice cream

Mango and passion fruit sorbet, fruit salad

Tea or Coffee