

### Starters

- Chicken liver pate, fennel and apple jam, toasted sourdough, pickled carrots
- (c) (v) Beetroot 3 ways, salt roast, sweet pickle and spice pickle, butternut, hazelnut aioli, sourdough crisp
- (c) (v) Soup of the Day with homemade farm house bread
- (c) Local Mussels, shallot, cider and cream broth
- Lamb Koftas, pomegranate molasses, toasted walnuts, warm onion bread

### Mains

- Lamb tagine, sweet potato, pearl couscous, tzatziki and homemade flat bread
- Seafood pie of hake, smoked haddock and mussels topped with a potato and chorizo galette
- (c) Roast marinated chicken, thyme and apricot stuffing, summer cabbage, creamy mash & gravy
- (c) 10oz Sirloin steak with sautéed mushrooms, onions, spinach, hand cut chips and a choice of Bearnaise or Garlic butter or Pepper sauce (€5 supplement)
- (ve) King oyster mushroom risotto, almond, peas and spinach, carrot tangle
- Pan fried Seabass with a white bean, pancetta and roast tomato cassoulet, wilted spinach and roast aubergine
- (v) Vegetable Wellington, puff pastry, mushroom duxelles, fondant potato, veggie gravy
- Fish & Chips in a light batter with sauce gribiche and pea purée

### Desserts

- Chocolate and Jameson marquise, cherry tiffin base, burnt orange caramel
- Raspberry and custard trifle, ginger crumb & toasted almonds
- Marmalade and vanilla bread and butter pudding with Crème Anglaise and cream
- Mango and passion fruit sorbet with fresh fruits

### Tea/Coffee