STARTER

HOMEMADE VEGETABLE SOUP OF THE DAY*

WHIPPED ST TOLA GOATS CHEESE, ORANGE & HAZELNUT CRUNCH, POMEGRANATE SYRUP*

SEARED FILLET OF BEEF SALAD, CASHEL BLUE CHEESE DRESSING, GOLDEN FRIED ONION RINGS

SMOKED HADDOCK FISHCAKES, SALSA VERDE, DILL & LEMON CREME FRAICHE

MAIN COURSE

MARTIN O' DWYER'S SIRLOIN STEAK, SAUTÉ ONION & MUSHROOMS, SLOW ROAST TOMATO, CREAMY PEPPERCORN SAUCE*

BAKED SALMON, RATATOUILLE VEGETABLES, DILL CREAM SAUCE *

PAN FRIED CHICKEN, CHORIZO & THYME CREAM SAUCE, SEARED TENDERSTEM BROCCOLI*

CRISPY ROAST SILVERHILL DUCK, BRASIED RED CABBAGE, RED CURRANT JUS *

SPINACH & RICOTTA TORTELLINI, BLACK TRUFFLE, ROASTED GARLIC & SAGE BUTTER, TOASTED WALNUTS

DESSERT

CHOCOLATE & PISTACHIO BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM*

6.80

ITALIAN STYLE TIRAMISU

PASSIONFRUIT & MANGO POSSET* SHORTBREAD BISCUITS

WARM APPLE SPONGE, VANILLA ICE CREAM, CREME ANGLAISE

MINI CHOCOLATE RUM POT*

3.50

*THIS PRODUCT HAS NO FLOUR ADDED BUT HAS BEEN PREPARED IN A KITCHEN USING FLOUR THEREFORE MAY CONTAIN TRACES OF GLUTEN/FLOUR.