

## STARTER

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### Homemade Soup of the Day

Brown Soda Bread

(1-WHEAT, 3, 7, 9)

### Prawns in Kataifi Pastry

Garlic Butter, Cranberry & Chilli Jam

(1-WHEAT, 4, 7)

### Roast Flat Mushroom

Mushroom Duxelle, Coriander Crumb, Baby Spinach, Cashel Blue Cheese, Roasted Red

Pepper Coulis

(7)

### Warm Salad of Barbarie Duck Breast

Sweet Pears, Mange Tout Peas, Straw Potatoes, Hazelnut & Cider Vinaigrette

(8-HAZELNUTS, 12)

## MAIN COURSE

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### Martin O' Dwyer's Sirloin Steak

Sautéed Onions, Mushrooms, Creamy Peppercorn Sauce & Chunky Chips

(1- WHEAT, 7)

### Crispy Roast Silverhill Duck

Braised Red Cabbage, Redcurrant & Wine Jus

(6, 7, 12)

### Pan-Fried Chicken

Manor Farm Chicken, Mushroom & Smoked Bacon Cream Sauce

(7, 10, 12)

### Fresh Fish of the Day

Please Ask Your Server For Details

(2, 4, 7, 12, 14)

### Vegetarian: Green Lentil Dahl

Pickled Red Onion, Spinach, Riata, Poppadum, Steamed Rice

(7, 10, 12)

## DESSERT

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### Warm Traditional Apple Sponge

Creme Anglaise, Fresh Cream, Vanilla Ice-Cream

(1-WHEAT, 3, 7)

### Passionfruit & Mango Posset

Shortbread Biscuit

(1-WHEAT, 7)

### Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice-Cream

(3, 7, 8-ALMONDS, 12)

### Italian Style Tiramisu

(1 WHEAT, 3, 6, 7)

Allergens: (1)Cereals - Gluten (2)Crustaceans (3)Eggs (4)Fish (5)Peanuts

(6)Soyabeans (7)Milk (8)Nuts (9)Celery (10)Mustard (11)Sesame Seeds

(12)Sulphur Dioxide (13)Lupin (14)Molluscs