

STARTER

Homemade Soup of the Day

Brown Soda Bread
(1-WHEAT, 3, 7, 9)

Smoked Haddock & Cod Fishcake

Salsa Verde, Dill Crème Fraiche
(1-WHEAT, 3, 4, 7, 10)

Shredded Silverhill Duck Salad

Soy, Chilli & Ginger, Toasted Peanuts
(1-WHEAT, 5-PEANUTS, 6, 7, 11, 12)

Whipped Ardsallagh Goats Cheese

Candied Beetroot, Orange & Hazelnut Crunch, Pomegranate Syrup
(7, 8-HAZELNUT, 12)

MAIN COURSE

Martin O' Dwyer's Sirloin Steak

Sautéed Onions, Mushrooms, Creamy Peppercorn Sauce & Chunky Chips
(1- WHEAT, 7)

Baked Fresh Salmon

Coriander Crumb, Roasted Peppers & Samphire, Dill Cream Sauce
(4, 7)

Crispy Roast Silverhill Duck

Braised Red Cabbage, Redcurrant & Wine Jus
(6, 7, 12)

Pan-Fried Chicken

Manor Farm Chicken, Champ Potato, Mushroom & Smoked Bacon Cream Sauce
(7, 10, 12)

Vegetarian: Green Lentil Dahl

Pickled Red Onion, Spinach, Riata, Poppadum, Steamed Rice
(7, 10, 12)

DESSERT

The Apple Farm's Apple

A delicate apple mousse encasing a light apple choux, with chocolate soil crumb
(1-WHEAT, 3, 7, 8-ALMONDS, 12)

Sticky Toffee Pudding

Rich caramel sauce, crisp brandy snaps & vanilla ice-cream
(1-WHEAT, 3, 7, 12)

A Chocolate Symphony

A chocolate sponge layered with white, milk & dark chocolate mousse
(1-WHEAT, 3, 6, 7)

Crème Caramel

Classic crème caramel with a silky texture, crème fraiche and roasted almonds
(3, 7, 8-ALMONDS)

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