# **STARTER**

## HOMEMADE SOUP OF THE DAY, HOMEMADE BROWN BREAD

(1 WHEAT, 3, 7, 9)

#### WHIPPED ARDSALLAGH GOATS CHEESE

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

### OAK SMOKED SALMON, HERB CREAM, GARLIC SHRIMP (1,2,3,4)

#### SPRING ROLL OF SPICED CHICKEN & CHORIZO

Cranberry Chilli Jam, Sweet Chilli Mayo (1, 3, 10)

# MAIN COURSE

#### MARTIN O' DWYER'S SIRLOIN STEAK

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

#### PAN-FRIED CHICKEN

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

#### CRISPY ROAST SILVERHILL DUCK

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

### PASSIONFRUIT & MANGO POSSET, SHORTBREAD BISCUIT

(1-WHEAT, 7)

## **BAILEYS CHEESECAKE**

(1-WHEAT, 3, 6, 7)

#### STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice-Cream (3, 7, 8-ALMONDS, 12)

#### WARM TRADITIONAL APPLE SPONGE

Creme Anglaise, Fresh Cream, Vanilla Ice-Cream (1-WHEAT, 3, 7)

#### MINI CHOCOLATE CREME

Set Chocolate Custard (3, 6, 7)

# €45 PER PERSON

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