STARTERS Homemade Vegetable Soup, Brown Soda Bread (1-WHEAT, 3, 7, 9) Roast Flat Mushroom, Mushroom Duxelle, Cashel Blue Cheese, Roast Pepper Coulis (7) Smoked Haddock & Cod Fish Cakes, Salsa Verde, Dill Creme Fraiche (1-WHEAT 3, 4, 7) Whipped Ardsallagh Coat's Cheese, Roasted Beetroot, Orange & Hazelnut Crunch, Pormegranate Molasse (7, 8+HAZELNUTS, 12) MAIN COURSE Roast Sirloin of Beef, Yorkshire Pudding, Gravy & Horseradish Sauce (1-WHEAT, 3, 6, 7, 10, 12) Pan-Fried Chicken Supreme, Mushroom & Smoked Bacon Cream Sauce (7, 10, 12) Bow Cooked Lamb Rump, Rosemary, Garlic & Truffle Jus (7, 10, 12) Baked Salmon, Dill Cream Sauce (4, 7, 12) Martin O'Dwyer's Sirloin Steak, Classic Pepper Sauce (1-WHEAT, 7) Vegetarian: Creen Lentil Dahl, Pickled Red Onion, Spinach & Riata & Steamed Rice (7, 10, 12) Served with Fresh Vegetables & Creamed Potatoes (7) or House Salad & Chunky Chips (1-Wheat, 10) DESSERTS Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (3, 7, 8 ALMOND, 12) Warm Traditional Apple Sponge, Custard & Cream (1-WHEAT, 3, 7, 7) Italian Style Tiramisu (1 WHEAT, 3, 7, 7) Italian Style Tiramisu (1 WHEAT, 3, 6, 7) Banoffee Pie, Peccan Crumble (1-WHEAT, 7, 8-PECAN) Chocolate Pistachio Brownie, Chocolate Sauce, Vanilla Ice-Cream (3, 6, 7, 8-Almond, Pistachio) Banoffee Pie, Peccan Crumble (\geq	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	(300
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