

To Start

Sweet Potato, Carrot & Orange Soup (4,9,13)

Served with our own artisan brown bread (1a,1d,4,7,12,13)

Seafood Chowder

Served with our own artisan brown bread (4,5,6,8,9,13,14)

Smoked Salmon Assiette

With capers, pickled cucumber, dill emulsion, served with Guinness brown bread (1a,4,7,8,13,14)

Goats Cheese & Beetroot Salad

With baby leaves, candied walnuts & honey mustard dressing (3h,4,7,11,13)

Mains

Roast Fillet of Pork

Wrapped in smoked bacon with apple stuffing, creamy potato, thyme & Malbec jus (1a,4,9,14)

Pan Seared Fillet of Salmon

Roasted sweet potatoes, pear, red onion & mixed seeds with a lemon Beurre blanc (4,18,14)

Corn Fed Roast Chicken,

Chorizo & white bean ragout, bread crumbs & finely chopped parsley (1a,4,9,13,14)

All the above served with market vegetables of the day & roasted baby potatoes

Vegetarian Mozzarella Lasagne

With tomato, spinach & broccoli, served with garlic bread (1a,4,9,13)

Dessert

Assiette Plate of Three Desserts

Lemon Mousse On Almond Biscuit Crumbs Three layer raspberry cake Salted caramel ice cream in a wafer basket (1a,3a,4,14)

Freshly Brewed Tea & Coffee

€45 Per Person

