

TO START

Chef's Homemade Soup of the Day

House Soda Bread

Smoked Pork Belly Ribs

Chard Corn, Pineapple & Chilli Salsa & BBQ Sauce

Warm Smoked Chicken Caesar Salad

Baby Gem Lettuce, Crisp Lardons, Croutons & Parmigiano Shavings

Goats Cheese Bon Bon

Panko Crumb Goats Cheese, Pickled Rainbow Beets, Garlic Croutons, Ginger Syrup & Mixed Leaves

Tempura Tiger Prawns

Crispy Battered Prawns, Tomato & Chilli Jam, Mixed Leaves

THE MAIN EVENT

Chef's Roast of the Day

Served with all the trimmings

Marinated Chicken Supreme

Pan-fried wild Mushrooms, Streaky Bacon, Black Pudding Crumb Champ Potato & Red Wine Jus

Confit of Duck

Served with sautéed green beans, chorizo baby potato and pak choi hoisin sauce

Pan-Seared Seabass

Prosciutto Wrapped Asparagus, Tender Stem Broccoli, Spinach Potato Cake, Lemon Dill Sauce

Spinach & Ricotta Tortenilli

With Tomato & Basil Sauce, Parmesan Shavings & Garlic Slice

ALL OF THE ABOVE SERVED WITH SEASONAL VEGETABLES

THE SWEET ENDING

Chocolate Brownie

Served with Vanilla Bean Ice Cream

Apple & Blackberry Crumble

Served with Vanilla Bean Ice Cream

Sticky Toffee Pudding

Served with Vanilla Ice Cream

Bread & Butter Pudding

Served with Creme Anglaise

Selection of Ice Cream

Served with Fresh Cream

€29.95 PER PERSON