

2 Courses €26

3 Courses €32

Duck Liver Pate,
Apple & gooseberry compote, pickled carrot & red onion, sourdough croute (gf)*

Ham Hock & Black Pudding Fritter
Summer piccalilli, cider & apple, organic leaves

Broad Bean, Pea & Mint Bruschetta
Grilled sourdough, ricotta, garlic, lemon, buffalo mozzarella (gf)*

House Cured Salmon Tartare
Cucumber, mustard, dill & horseradish crème fraiche, caviar (gf)

Chicken Caesar
Cos lettuce, smoked bacon, croutons, shaved regato cheese, house dressing (gf)*

Roast Leg of Lamb
Herb stuffing, mint yoghurt, cavolo nero, roasting jus

Pan-Fried Fillet of Cod
Buttered leeks, roast vine tomatoes, café de paris butter (gf)

Sean Ring's Free-Range Chicken Supreme
Fricasse of wild mushroom, pea & spinach, creamy white wine & tarragon sauce (gf)

Tempura of Haddock & Red Tail Prawns
Tartare sauce, mixed leaf salad, double-cooked chips

Spiced Chickpea Falafels
House flatbread, tahini garlic & sweet chilli yoghurt, pearl couscous salad, fresh coriander (gf)

Baked Blueberry Cheesecake
Summer berry compote

Zesty Lemon Posset
Wexford strawberries, shortbread biscuit (gf)*

Warm Chocolate Brownie
Coolhull farm vanilla ice-cream (gf)

Meringue Roulade
Raspberry & toasted hazelnuts (gf)