

Sample Dinner Menu:

Starters

Kenmare Smoked Salmon

Pickled Cucumber, Baby Beetroot, Dill Crème Fraiche (4, 6, 10, 12)

Pea and Wild Garlic Velouté,

Goats Curd, Hazelnut (6, 8B, 9, 12)

Ham Hock & Black Pudding Terrine,

Walnut, Frisee, Sourdough (1A, 1B, 1C, 3, 6, 8C, 10, 11)

Main Course

Fillet of Beef,

Braised Short Rib, Roasted Onion, Pickled Turnip, Green Peppercorn Jus (6, 9, 10, 12)

Pan Fried Stone Bass

Carrot Puree, Confit Fennel, Sauce Vierge (4, 6, 12)

Roast Supreme of Chicken

Pancetta, Sweet Corn, Tenderstem Broccoli (6, 9, 10, 12)

Spinach & Watercress Agnolotti,

Wild Mushroom a la Grecque, Celeriac, Pangrattato (1A, 3, 6, 12)

Dessert

Dark Chocolate Opera,

Apricot Gel, Raspberry Sorbet (1A, 3, 6, 12)

Mango Cheesecake,

Passionfruit, Bergamot, Mint Ice Cream (1A, 3, 6)

Poached Rhubarb,

Sheeps Yoghurt Pannacotta, Pickled Ginger Sorbet (6, 12)

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Bewleys Tea or Coffee Herbal Teas Decaffeinated Coffee

Allergen Guide:

Cereals -1, Crustaceans – 2, Eggs – 3, Fish – 4, Soybeans – 5, Dairy – 6, Peanuts – 7, Nuts – 8, Celery – 9, Mustard – 10, Sesame – 11, Sulphites -12 Lupin – 13, Molluscs – 14



Sample Vegan Menu

Hand Picked Salad Leaves

From Gareth Kiely's Farm, Pomegranate, Chargrilled Vegan Halloumi, Apple Vinaigrette

Puy Lentil & Chickpea Dahl

Aged Rice, Pickled Cucumber, Water Cress Salad

Hibiscus Poached Pear Raspberry Gel, Cocoa Nibs

Selection of Sorbets

Fresh Fruit & Berries

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Tea or Coffee Herbal Teas Decaffeinated Coffee