

•HIDDEN HEARTLANDS•

•SET MENU•

VEGETARIAN CROQUETTE

Creamy Mash, Sun-dried Tomato, Butternut Squash, Pesto & Goats Cheese served on Spinach Cream Sauce.

EXOTIC FRUIT PLATE

Juicy Watermelon, Mango Slivers, Passion Fruit, Blueberries & Pineapple rings served with Apple sorbet.

BOUILLABAISSE

Intense flavoured Fish Soup with Star Anise, Fennel, Garlic, Tomato, Thyme, Prawns & Mussels.

GARLIC MUSHROOMS

Golden Fried Garlic Mushrooms with Garlic Mayonnaise

SOUP

French Onion Soup, with Parmesan Croutons. Served with Brown Soda Bread.

PANÉ PIGS HEAD

Slowed Braised with Herbs & Spices, Compressed Coated in Flour, Egg & Breadcrumbs then Pan-fried & Served with Red Onion Marmalade.

SALMON MILLE FEUILLE

Layers of Salmon with Smoked Haddock, Aubergine Purée, Cream Spinach & Pernod Sauce.

CHICKEN

Roulade of Chicken, with Smoked Bacon, Sun-dried Tomato with a Creamy Mushroom Sauce.

LAMB RUMP

Roast Lamb Rump, cooked to your liking, served with Cabbage & Bacon Cream with a Rosemary Jus.

DUCK

Crispy Boneless Stuffed Duck, served with Orange sauce & Plum Compote.

VEGETARIAN

Penne Pasta with Goats Cheese, Spinach & Tomato Sauce.

RIB-EYE STEAK

12oz Rib Eye Steak with Pepper Sauce

APPLE & MIXED BERRY CRUMBLE

PAVLOVA

CHEESECAKE OF THE DAY

PROFITEROLES

CARAMEL MALTESER ICE-CREAM TORTE

Freshly Brewed Tea or Coffee

Two Courses including T/C €25 • Three Courses including T/C €30

Please inform your server of any dietary requirements.