



SET DINNER

STARTER

Hummus Verrine, Black & White Quinoa, Sundried Tomato, Roasted Aubergine, Red Peppers and Olives, with Focaccia (1a,11,13)

Pork Tacos, Homemade BBQ Sauce, Fermented Slaw, Miso Sour Cream (2,4,10,11,12,13)

Mushroom Croquette, Cauliflower Veloute, Chilli & Tomato Jam and Pecorino Cheese (1a,4,7,13)

Smoked Salmon with Avocado, Cucumber & Sweet Potato, Celeriac Salad, Brioche (1a,4,7,8,9,12,13)

MAIN COURSE

Grilled Chicken Supreme, Celeriac Puree, Chorizo Jam, Broccoli & Chicken Jus (4,9,10)

Pan Seared Cod with Citrus Spaetzle, Pak Choi, Tomatoes, Fennel Soffritto and Samphire (1a,4,7,8,10,13)

Tagliatelle, Roasted Tomato Sauce, Jerusalem Artichoke, Basil Pesto, Kalamata Olives, Shaved Parmesan (1a,4,7,10,13)

Chargrilled 10oz Rib Eye Steak, Triple Cooked Fries, Watercress Salad & Peppercorn Sauce (4,12,13)

DESSERT

Warm Sticky Toffee Pudding, Mandarin Sorbet, Dulce de Leche (1a,4,7)

Warm Apricot & Almond Tartlet, Apricot Jam, Killowen Yoghurt Sorbet (1a,3a,4,7,13)

Cheese Plate: Cashel Blue, Cooleeney Camembert, Fig & Raisin Compote, Grapes & Crackers

(1a,3a,3b,12,13)