

Soup of the Day

Served with a Hastings Wheaten Scone

Oxtail Bruschetta

Topped with Confit Celery, Pickled Radicchio

Prawn Marie Rose

Accompanied by Baby Gem Lettuce, Confit Tomato, Homemade Wheaten Scone

Annaghmore Crispy Breaded Mushrooms

Served with Garlic Mayonnaise, Herb Salad

Roast Rack of Irish Lamb

Served with Potato and Parmesan Purée, Tenderstem Broccoli, Tomato Fondue

Roast Sirloin of Irish Beef

Served with a Yorkshire Pudding, Mustard Mash, Roasted Seasonal Vegetables, Jus

Chicken Supreme

Served with Truffle Mash, Roasted Brassica, Wild Mushroom Sauce

Roast Heritage Beetroot Risotto

Served with Lemon and Thyme, Goat's Curd

Fish of the Day

Served with Wild Garlic and Portavogie Prawns, Shoestring Fries

Warm Apple Flapjack Crumble

Served with Glastry Farm Vanilla Bean Ice Cream

Sticky Toffee Pudding

Served with a Salted Caramel Sauce and Glastry Farm Vanilla Bean Ice Cream

Dark Chocolate Tart

Served with Mascarpone, Macerated Berries

Selection of Ice Cream

Served with Honeycomb & Chocolate Sauce

Guests with a food allergy or any special dietary requirements are recommended to consult with a member of our team

