

STARTERS

SOUP OF THE DAY *

Freshly prepared everyday

All of our soups are for vegan & coeliac diets

IN HOUSE GLUTEN FREE SEAFOOD CHOWDER *

Freshly prepared seafood in a lightly creamed soup

HONEY & ALMOND CRUSTED 5 MILE TOWN GOATS CHEESE *

Pickled Apples and Beetroot Slaw, Walnut and Spinach Pesto

LEMON & CORIANDER CHICKPEA CAKES*

Coriander & dill cream, curried squash puree

WARM BEEF AND WHOLEGRAIN MUSTARD SALAD *

Garlic Pesto Dressed Salad, Wholegrain Mustard Mayo, Pickled Vegetables

BRIE & PLUM SALAD *

Macerated plums, pomegranate seeds, spiced whole almonds

MAIN COURSES

SLOW BRAISED PORK NECK*

Chorizo Crush Potato, Celeriac and Apple Slaw, Thyme Jus

BRAISED SHANK OF LAMB *

Stewed Mediterranean vegetables, herb mash, fennel jus

CHAR GRILLED BREAST OF CHICKEN *

Blue cheese & bacon stuffing, toasted bulghar wheat succotash, thyme jus

SEARED FILLET OF SEABREAM *

Braised Leek and Potato, Lemon and Parsley Salad

CANELLONI BEAN CURRY * (V)

Fried Potatoes, Peppers and Roast Vegetables, Fragrant Herb Rice, Carrot and Citrus Slaw

CRISPY RED PEPPER POLENTA CAKES * (V)

Roasted Chickpeas and Grilled Tomato Sauce

BLACK EYED PEAS & LEMON HOTPOT * (V)

Crispy Poppadoms, Celery and Sweet Potato Mash

DESSERT

HOMEMADE ICE CREAMS *

Fruit compote, chocolate biscuit, chocolate butterscotch sauce

ORANGE & CHOCOLATE MACARON TART

Cappuccino ice cream, fruit compote, brandy snap shards

DARK CHOCOLATE & RASPBERRY CAKE

In house honeycomb, praline ice cream

BURNT PEACH MARSHMALLOW*

Spiced in house granola, raspberry coulis, lime granite

CAPPUCCINO MERINGUES*

Chocolate cream, vanilla ice cream

ORANGE CRÈME BRULÉE*

Blueberry ice cream, poppy seed tuile

PINK LADY*

Apple & cranberry granite, elderflower soaked cranberry & muddled raspberries, drizzled with Smirnoff vodka

JUNE BUG*

Pineapple granite, frozen banana & melon shards, drizzled with Midori & coconut

Dishes with an * are available gluten free