

Starters

Pastrami camembert pearls

Slivers of pastrami with Millfarm organic leaves, garnished with deep fried camembert pearls and tomato relish (1a,6,10)

Smoked salmon & avocado salad

Smoked salmon with avocado mousse, sweet pepper drops and green pesto drizzle (2,5,6,10)

Goats cheese tart

Bake puff pastry tart topped with crumbled goats' cheese, beetroot and red onion marmalade (1a,5,6)

Abbey super green salad bowl

Kale and organic leaf salad, beetroot, carrot, chickpeas, lemon & garlic dressing with croutons and crispy pancetta (1a)

Soup of the evening

Served with a selection of breads (1a,5,6,7,9,11)



Allergens: (1) Gluten (1a) Wheat (1b) Oats (1c) Barley (2) Fish (3) Molluscs (4) Crustaceans (5) Eggs (6) Dairy (7) Nuts (8) Peanuts (9) Celery (10) Mustard (11) Sesame (12) Soya (13) Sulphites (14) Lupin

Mains

Sirloin steak

*Grilled "Joe Campbells" 10oz sirloin steak, baked mushroom, deep fried onion ring, balsamic roasted tomatoes, served with peppercorn sauce and French fries.
(1a, 5, 6, 10, 12, 13)*

Honey roast half duckling

Roast half Silverhill duckling, apricot and herb stuffing, orange and Port glaze & braised red cabbage (1a, 13)

Grilled seabass fillet

Lemon marinated seabass fillet on a crab and lobster tortellini pasta in a tomato cream sauce with buttered samphire (1a, 2, 4, 5, 6, 9)

Pan seared chicken supreme

Pan seared chicken supreme with asparagus tempura, chorizo croquette and Dijon mustard velouté (1a, 12, 13)

Vegan steak

With roasted vegetables and mixed bean smoked paprika cassoulet (1a, 12, 13)

Sides

Organic mixed leaf salad with honey mustard dressing (5, 6)

French fries (1a, 13)

Potato of the day (6)

Vegetable of the day (6)

Selection of steamed greens (6)

Tempura of onion rings (1a, 13)

Parmesan fries with garlic mayo (1a, 6, 13)

Desserts

Biscoff crème slice

Layered Biscoff mousse with caramel sponge topped with Biscoff pieces, vanilla ice cream and chocolate sauce (1a,5,6,7,12)

Strawberry and clotted cream torte

Summer berry and clotted cream torte with ice cream and fruit coulis (1a,5,6,12)

Oreo cheesecake

Oreo cookie and cream cheesecake served with vanilla ice cream (1a,6,12)

Chocolate ganache pudding

Decadent hot chocolate pudding with caramel ice cream and fudge sauce (1a,5,6,12)

Irish cheese slate

Selection of Irish cheeses, chutney, fruit and savoury crackers (1a,5,6,9,10,11)



Allergens: (1) Gluten (1a) Wheat (1b) Oats (1c) Barley (2) Fish (3) Molluscs (4) Crustaceans (5) Eggs (6) Dairy (7) Nuts (8) Peanuts (9) Celery (10) Mustard (11) Sesame (12) Soya (13) Sulphites (14) Lupin

Vegan menu

Starters

“Plant it” vegan meatballs

Served with tomato sauce and micro greens (9)

Duet of melon platter

With sorbet, fruit coulis and berry compote

Mains

“Plant it” quarter pounder

Vegan quarter pounder with cheese, garlic mayo and salad garnish

Plant based Kiev

Served with a selection of vegetables and potatoes

Desserts

Chocolate and orange vegan torte

Chocolate and orange torte with vegan ice cream (1a)

Vegan summer berry and lemon Eton mess

Mixed berry, vegan ice cream and crumbled vegan lemon meringue with fruit coulis



Allergens: (1) Gluten (1a) Wheat (1b) Oats (1c) Barley (2) Fish (3) Molluscs (4) Crustaceans (5) Eggs (6) Dairy (7) Nuts (8) Peanuts (9) Celery (10) Mustard (11) Sesame (12) Soya (13) Sulphites (14) Lupin