

Dinner Menu

Starters

Beetroot & Feta Tartare

Beetroot & carrot tartare topped with crumbled feta cheese, garnished with micro-organic leaves. (6,13)

Baked Mini Camembert

Baked mini camembert cheese on pesto focaccia bread with fig jam and organic salad leaves. (1a,5,6)

Indian Chicken Summer Salad

Summer salad of "Millfarm" organic leaves, quinoa, broad beans, chickpeas, peppers and slices of chicken with a mild curry dressing (9,10)

Soup of Day

Please ask your server. Served with a selection of bread. (1a,1b,1c,5,6,7,9,11,12)

Mains

Half Roast Duck

Sweet potato fondant, sesame stir-fried vegetables and Hoisin sauce. (11,12)

Chicken Supreme

Sautéed chicken supreme, black pudding spring roll, sautéed pak choi, roast red pepper velouté. (1a,1c,6,9,12)

Seafood Tagliatelle

Tagliatelle with a selection of seafood, crab, mussels, prawns and white fish in creamy garlic sauce, served with samphire. (1a,2,4,5,6,13)

Tomato Arancini

Stuffed with mozzarella cheese, served with salsa Verde and parmesan shavings. (1a,5,6,9,10)

"Joe Campbells" Sirloin Steak

10 oz Sirloin steak served with garlic portobello mushroom, vine cherry tomatoes, peppercorn sauce and French fries (€9 supplement) (6,12,13)

Desserts

Decadent Opera Slice

Layered coffee, chocolate and roasted almond slice, served with vanilla ice cream and sauce Anglaise. (1a,1c,5,6,7,12,13)

Baileys Chocolate Dome

Baileys flavoured chocolate mousse with chocolate sauce and vanilla ice cream. (1a,5,6,12)

Mango & Coconut Cheesecake

Gluten-free ginger biscuit crumb base with coconut mousse, mango gel, coconut flakes and raspberry sorbet. (6,7)

Raspberry Meringue Roulade

Served with vanilla ice cream and berry coulis. (5,6,12)

Tea or Coffee



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