THIS IS A SAMPLE MENU
The menu items,
pricing and opening hours
are subject to change





#### **STARTERS**

Soup of the Evening

Atlantic Seafood Chowder

Golden Crusted Brie Fritters with a Spiced Plum Relish & Organic Leaf Salad

Clonakilty Black Pudding Boudin, Crispy Crusted Poached Egg, Wholegrain Honey Mustard Dressing Asian Style Spiced Pork Belly on Mixed Leaves, Couscous Salad with Hoisin & Sesame Seed Dressing

West Coast Fishcakes, Organic Leaf Salad, Sweet Chilli, Coconut & Herb Aioli

# **MAINS**

Prime Minute Steak with a choice of Brandy, Wild Mushroom or Peppercorn Sauce

Slow Roasted Lamb Shank with a Redcurrant Glaze, Scallion Mash & a Red Wine Classic Chasseur Sauce

Roasted Chicken Supreme with Smoked Cheese & Herb Stuffing wrapped in Pancetta with a Creamy Wild Mushroom Sauce

Creamed Wild Mushroom Risotto with Toasted Pine Nuts, Parmesan Shavings & Garlic Bread Grilled Fillet of Seabass on Organic Leaf Salad with Sweet Pepper, Pineapple & Coriander Salsa

Baked Salmon with Scallion Mash, Smoked Salmon, Fennel and Dill Cream Sauce

Cajun Crusted Pork Fillet Medallions, Scallion Mash, Creamy Wild Mushroom & Peppercorn Sauce

Grilled Hake with Scallion Mash, Crabmeat, Pernod & Basil Sauce, Parmesan Shavings

## **ALLERGENS**

SOME OF OUR DISHES CONTAIN KNOWN ALLERGENS, IF YOU HAVE CONCERNS PLEASE ASK YOUR SERVER
FULL LIST OF ALL ALLERGENS AVAILABLE AT RECEPTION IF REQUIRED

#### **DESSERTS**

Bailey's & Chocolate Chip Cheesecake with Ice Cream

Coconut & Malibu Panna Cotta with Berry Compote & Mini Shortbread

Pavlova with Strawberry Ice Cream

Vanilla Crème Brûlé with Biscotti

Chocolate & Raspberry Tart with Vanilla Ice Cream

### **BEVERAGES**

Tea

Coffee

Cappuccino

Latte

Americano