

SEAFOOD	7.95
<i>Fritto misto of seafood, confit lemon mayonnaise, basil dressing, rocket and chilli</i>	
SOUP	5.95
Soup of the day with homemade bread	
SUMMER VEGETABLE	7.95
<i>Risotto of summer vegetables, roast red pepper, salsa Verdi</i>	
TERRINE	7.95
<i>Confit chicken and ham hock terrine, salad of green beans, red onion Mushroom</i>	
SALAD	7.95
<i>Salad of crispy fried hens egg, radish, charred asparagus, truffle dressing</i>	
SALMON	8.95
<i>Beetroot cured salmon, watercress panacotta, grapefruit gel</i>	
FIVEMILE TOWN GOATS CHEESE	7.95
<i>Whipped fivemile town goats cheese, serrano ham, roast walnut and Waldorf remoulade, honey vinegarette</i>	
SCALLOP	10.95
<i>Pan roast kilkeel Scallop, crushed peas, pea shoots, Guanchile and spiced prawn mayo</i>	

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.

CHICKEN	18.95
<i>Pan seared Supreme of chicken, sweetcorn puree, wilted summer greens, chorizo potato croquette, confit garlic and pepper, parsley oil</i>	
BACON	18.95
<i>Home cured "Bacon" chop, fricassee of broad beans, green beans, parmentier potato, cider and parmesan veloute</i>	
FLAT IRON	18.95
<i>Grilled flat Iron steak, chargrilled comber potato, roast red pepper, kiln dried tomato, salsa Verdi</i>	
HAKE	18.95
<i>Pan seared salt roast hake, minestrone of Mediterranean vegetables, orzo and roulie</i>	
DUCK	19.95
<i>Lemongrass and ginger infused breast of duck, thai puree, flash fried noodles, bok choy, roast chilli oil</i>	
LAMB	21.95
<i>Roast rump of spring lamb, goats cheese glazed gnocchi, pea, asparagus and olive</i>	
SALMON	19.95
<i>Pan seared pave of Salmon, crushed new potato, buttered samphire, fennel carpaccio, beure blanc</i>	
RIBEYE	27.95
<i>Roast 10oz Hannans salt aged ribeye steak, confit tomato, roast garlic, bernaise sauce and beef fat chips</i>	

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CHOCOLATE **6.95**

Chocolate and cherry delice, pistachio mousse

ETON MESS **6.95**

Summer strawberries, vanilla meringue, clotted cream

CHEESE **9.50**

Artisan Irish cheeses served with quince chutney

ICECREAM **5.95**

Selection of locally churned Draynes farm ice cream

BROWNIE **6.95**

Chocolate fudge brownie, salt caramel icecream, honeycomb

PEACH **6.95**

Brown sugar parfait, poached hibiscus peach, honey toasted granola

TASTE OF CITRUS **5.95**

Citrus drizzle cake, lemon posset, orange sorbet, lemon curd

CREAM CHEESE **6.95**

Banana cream tartlet, caramelised banana, toffee Chantilly

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