

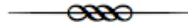


CREAM OF GARDEN PEA & FRESH LOVAGE

WHIPPED CHICKEN LIVER PARFAIT RED ONION JAM BRIOCHE TOAST

GOURMET PINK PRAWN COCKTAIL WITH LEMON

GARRYHINCH WILD MUSHROOM & PARMESAN TART



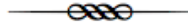
SLOW COOKED SLANEY VALLEY LAMB LEG MINT JUS

ROAST SIRLOIN OF IRISH BEEF YORKSHIRE PUDDING PINK PEPPERCORN CREAM

ROULADE OF BUTTER ROAST TURKEY & SAUSAGE STUFFING WITH THYME JUS

PAN SEARED SALMON WITH CITRUS HERB CRUST & LIME BUTTER SAUCE

WILD LEAF SPINACH BOXTY WITH RICH MOREL SAUCE



SEASONAL RHUBARB TART WITH VANILLA CREAM

CLASSIC VANILLA CRÈME BRULÉE WITH RED BERRIES

DUO OF DECADENT VALRHONA CHOCOLATE MOUSSE

BRAMLEY APPLE & BLACKBERRY CRUMBLE OATMEAL PASTRY

### Seasonal Vegetables served with Main Course

Herb Salted Fries 12- Creamy Mash 2, 12- House Leaf Salad 12, Mushrooms, Sauté Onions, Sauté Vegetables

Allergens: 1 = Wheat- a Wheat flour b. Semolina c. Wholemeal d. Wheat Bran e. Rye

2 = Milk, 3 = Mustard, 4= Celery, 5 = Eggs, 6= Nuts, 7= Soybean, 8 = Crustacean,

9 = Fish, 10 = Mollusc, 11 = Sesame Seeds, 12 = Sulphur Dioxide and Sulphites, 13 = Peanuts, 14 = Lupin a. Barley b. Oats

