



STARTERS

Ballycotton Oak Smoked Salmon & Clam Soup with Asparagus & Herbs

*Barbarie Duck Leg Confit, Apple & Fennel Salad, Potato Celeriac Rosti,
Balsamic Port Syrup.*

Ardsallagh Goats Cheese "Beignet" and Thyme & Honey Mousse, Peperonata, Rocket

Castletownbere Crab Salad with Pink Grapefruit, Watercress & Sea Salt Flatbread.

Soup of the Evening with Fresh Bread.

MAINS

*Char-grilled 8oz fillet Steak, Duck fat Rustic Potatoes, Sauté Wild Mushrooms, Curly
Kale & Brandy Pepper Sauce*

*Baked Cod Fillet, Spinach, Sauteed Potatoes, Squash Puree, Brown Butter, Capers,
Gherkins, Lemon & Cucumber*

Crispy Monkfish Goujons, Truffle Crushed Peas, Chunky Chips, Samphire & Saffron Aioli

*Pan-Seared Cauliflower & Quinoa Cake, Southern fried "bites", Curried Mayo,
Grilled Aubergine*

*East Ferry Chicken Supreme, Char-Grilled Tenderstem Broccoli, Artichokes, Parmesan &
Pimento Polenta, Salsa Verde*

DESSERTS

*Poached Rhubarb & Ginger Crumble with Rosemary Anglaise
& Paganini Vanilla Ice Cream*

Zingy Lemon with Baby Meringues, Lime Curd & Raspberries

Chocolate Mousse with Sea Salt Caramel, Honeycomb & Paganini Vanilla Ice Cream

*Selection of Farmhouse Cheeses with Honeycomb, Pressed dried Fruit
& Sheridan's Crackers*

