

Table d'hôte Menu

STARTERS

Chicken Liver Parfait Plum Chutney, Toasted Brioche

Seafood Arancini Red Pepper and Basil Mayonnaise

Baked Goat Cheese Beetroot Salad, Truffle Honey Dressing **V**

Classic Caesar Salad Crisp Croutons, Parmesan, Bacon **VG/VGA**

MAINS

6oz Irish Beef Burger Crispy Bacon, Cheddar, Fried Hen's Egg, Beer Battered Onion Ring, Onion Mayo with Chunky Fries

8oz Sirloin Steak Rocket and Parmesan Salad, Peppercorn Sauce, Chunky Fries

Traditional Beer-Battered Fish and Chips Mushy Peas, Tartare Sauce

Escalope of Salmon Samphire, Dill, White Wine Cream with Creamy Mash

Thai Vegetable Curry Steamed Rice

DESSERTS

Sticky Toffee Pudding Madagascan Vanilla Ice Cream, Caramel Sauce

Apple Crumble Rum and Raisin Ice Cream

Chocolate and Coconut Tart Berry Coulis **VG**

Selection of Ice Creams or Sorbets

V Vegetarian **VG** Vegan **VA** Vegetarian Alternative Available **VGA** Vegan Alternative Available

Our Chefs are committed to using the highest quality ingredients from the best local suppliers on the island of Ireland. This month our food has been sourced from Kilkeel, Armagh, Portavogie, Cork, Tipperary, Dromore, Derry/Londonderry. Please note some of our dishes contain allergens, please ask a member of the team and we will be happy to explain and accommodate. Some of our dishes may contain nuts.