**Starter****s**

**Leek & Potato Soup**

Parsley Oil

(S)

**Ricotta & Spinach Tortellini**

Spinach Velouté, Fresh Chives, Hazelnut Crumb, Basil Oil

(D, E, G, N)

**Chickpea Hummus**

Roasted Spicy Chickpea, Walled Garden Leaves, Chervil & Chives Oil, Pickled Bean Sprouts

(S, SP)

**Sea Bass Ceviche**

 Pickled Beetroot, Fresh Cucumber, Walled Garden Leaves, Green Olives

(F, SP)

**Main Courses**

**Traditional Slow Roast Irish Beef**

Roast Potato, Glazed Carrots, Tender Stem Broccoli, Watercress, Rosemary Jus
(D, G, S, SP)

**Traditional Slow Roast Irish Lamb**

Roast Potato, Pea Fricassee, Braised Fennel, Walled Garden Radish, Thyme Jus
 (D, G, S, SP)

**Supreme Of Irish Chicken**

Leek Fondue, Fine Beans, Basil Crumbs, Black Sesame Cracker, Mushroom & Onion Velouté

 (D, G, S, SP)

**Pan Fried Filet of Salmon**

Bamboo Charcoal Risotto, Beetroot Textures, Asparagus Tips, Celtuce, White Wine Jus
(D, F, S, SP)

**Falafel**

Tender Stem Broccoli, Beetroot, Textures, Glazed Carrots

 (S, SP)

**Served With Cauliflower & Broccoli Cheese, Roasted Root Vegetables and Creamed Potato**

**Desserts**

**Raspberry Bakewell**

 Bourbon Vanilla Crème Anglaise, Raspberry Gel & Crumb, Chantilly Cream, Vanilla Ice Cream

(D, E, G, S, SP)

**Sticky Toffee Pudding**

Caramel Sauce, Fresh Strawberries, Hazelnut Crumble, Chocolate Swirl, Berry Compote

(D, E, G, N, S, SP)

**Tiramisu**

Mascarpone Cream, Lady Fingers, Cocoa Rouge, Espresso, Fresh Strawberries, Chocolate Sauce
(D, E, G, S, SP)

**Dark Ale Cake**

Orange & Ginger Gel, Chantilly Cream, Fresh Seasonal Berries, Chocolate Sauce

(D, E, G, S, SP)