**Starter**A blue and gold crest with a crown

Description automatically generated**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)