

## STARTERS

Potato & leek soup buttery croutons, Donegal rapeseed oil

Ham hock & apricot terrine celeriac remoulade, piccalilli vegetables, chargrilled focaccia

Rathmullan house smoked salmon, cod & haddock fishcakes tomato relish, rocket, crispy capers, lemon butter & chives sauce

Walled garden salad leaves (V) Radish, poached pear, toasted walnuts, pickled beetroot, baby corn, blackberry vinaigrette (goats cheese optional)

## MAINS

Roast sirloin of Lisdergan Irish beef mash potato, shallot puree, sprouting broccoli, Yorkshire pudding, red wine jus

Roast rump of Lisdergan lamb (cooked pink) mash potato, celeriac puree, caponata vegetables, apple & mint jelly roasting jus

Roast breast of Glin Valley free range chicken

mash potato, parsnip puree, sauteed garden cabbage & bacon, roasting jus

Pan seared fillet of Greencastle landed hake mash potato, butterbean & salami stew, samphire, fennel & asparagus veloute

Courgette, beetroot & aubergine lasagna (V) braised puy lentils, pak choi, pickled blackeye beans, carrot puree, chimichurri sauce

Mains will be served with roast potatoes and steamed carrots & broccoli

## DESSERTS

Assiette Valrhona chocolate brownie caramel sauce, toasted almonds, vanilla crème brulee cookies & cream

Homemade ice creams brown bread, honeycomb

3 Courses €42.50

