



## DINNER MENU

Served Wednesday to Friday 7pm - 9.30pm  
Saturday 5 - 9.30pm

### STARTERS

<b>CHEF'S SOUP OF THE DAY</b> With home baked wheaten.	<b>£6</b>
<b>LOCAL SEAFOOD CHOWDER</b> With home baked wheaten.	<b>£8</b>
<b>DUCK LIVER PARFAIT</b> Redcurrant & grape chutney, golden raisin puree, caramelized onion brioche.	<b>£8</b>
<b>GOATS CHEESE MOUSSE</b> Textures of beetroot, pickled walnut, pumpernickel bread.	<b>£8</b>
<b>HAM HOCK RILLETTES</b> Sweet potato puree, spiced apple chutney, calvados jus.	<b>£8</b>
<b>STRANGFORD HARVEST MUSSELS</b> Cider & spring onion cream	<b>£9</b>
<b>PAN SEARED SCALLOPS</b> Cauliflower puree, rass el hanout, cumin froth	<b>£9</b>

## MAIN COURSE

<b>RISOTTO</b>	<b>£18</b>
Young buck blue cheese, vintage port, shaved pear, rocket, chocolate malt.	
<b>RIGATONI</b>	<b>£18</b>
Chestnut & sprout pesto, toasted hay oil, hay baked celeriac	
<b>SUSTAINABLE IRISH WATER COLEY</b>	<b>£20</b>
Borlotti beans, smoked vanilla butter, parsnip puree, compressed grapes, verjus.	
<b>ROAST TURKEY BREAST</b>	<b>£20</b>
Honey glazed ham, traditional stuffing, chestnut puree, cranberry jam.	
<b>ATLANTIC CAUGHT TURBOT</b>	<b>£22</b>
Dulce butter, salsify bark, scurvy gel, crisped chicken skin, roast kale jus.	
<b>HAY SMOKED VENISON</b>	<b>£26</b>
Beetroot puree, sticky red cabbage, roast celeriac, raisin jus, molasses.	
<b>WILD IRISH GAME HARE</b>	<b>£28</b>
Pan seared loin & slow cooked shoulder, caramelized cauliflower puree, young buck blue cheese, poached pear, bitter chocolate.	
<b>CARNBROOKE MEATS 10 OZ SIRLOIN OR RIBEYE</b>	<b>£28</b>
Grilled tomato, red onion marmalade, watercress, choice of sauce - peppercorn cream, garlic butter, café de paris butter	
<b>SIDES</b>	
TRIPLE COOKED CHIPS, CHAMP, MASH, CHEF POTATOES, SEASONAL ORGANIC VEGETABLES, ROCKET & PARMESAN SALAD, MIXED SALAD, TOBACCO ONIONS	
	<b>£3.5</b>

**\*\*All of our locally sourced food is cooked to order\*\***  
Please make us aware of any special dietary requirements