

Dinner Menu

€35.00

Waterford Black Pudding, Apple & Cashel Blue Cheese
Roasted beetroot, red onion & Highbank Orchard syrup dressing

Granville Chicken, Pork & Cranberry Terrine
Granville brown bread, Granville red onion marmalade

Atlantic Pan Fried Fishcake
Organic mixed leaves, Remoulade sauce

Potted Crab
Crispy capers, House Brown Bread

Chef's Tomato, Roast Pepper & Chilli Soup
House Brown Bread

~~~  
**Honey & Apricot Baked Fillet of Pork Steak**  
Roast mixed vegetables, gratin potato, Balsamic reduction

**Rings Farm Free Range Supreme of Chicken with a Herb, Garlic & Sausage Meat Farce**  
Creamed leeks, fresh pea shoots, creamy mashed potato

**Baked Atlantic Hake**  
Black Olive & Sun Blushed tomato crumb, haricot vert, red pepper salsa, baby roast potato

**Local Grass Fed 8oz Sirloin Steak**  
Pan fried onion, mushrooms, fries, pepper sauce or tarragon jus

**Quinoa Stuffed Bell Peppers**  
Quinoa, mixed beans, sweetcorn, tomato, crème fraiche, coriander & organic leaves

~~~  
Vanilla & Honey Panna Cotta
Strawberry compote, ginger crumble

Warm Chocolate & Beetroot Brownie
Salted caramel ice-cream

White Chocolate & Red Berry Cheesecake

Lemon Meringue Tartlet

~~~  
**Regular Tea/Coffee**

Some of our dishes contain allergens. If you require further assistance with allergen information please ask your server for a copy of our allergens menu.

