



2 COURSE - £26.00

3 COURSE - £30.00

## STARTERS

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### BURATTA

Honeyed white onions, crispy chilli and scallion, brioche croutons



### PRIMA VERA VELOUTÉ

Garden pea and asparagus velouté, red pepper and goats cheese tortelloni, pickled baby courgette, tempura courgette flower, asparagus tips, sun dried tomato and oregano oil



### FRIED CAMEMBERT

Kumquat marmalade, black olive gel, chicory, olive & orange biscotti



## DESSERTS

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### MERINGUE

Vanilla Chantilly cream, strawberry compote, strawberry ice cream



## MAINS

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### LENTIL COTTAGE PIE

Topped with buttery mash and mature cheddar, served with local vegetables



### IRISH GRASS-FED MINUTE STEAK

Horseradish cream, watercress, skin on chips



### GRILLED FILET OF BRITISH SEA TROUT

Spinach, Cockle and marsh herb fricassee, seaweed powder, marsh herb oil crisp skin- taramasalta- keta served with new potatoe



### CUMBERLAND SAUSAGE & MASH



### NUTELLA GNOCCHI

Salted caramel sauce, vanilla ice-cream

