

Father's Day Lunch

TWO COURSES FOR £27 OR THREE COURSES FOR £32
FOLLOWED BY TEA OR COFFEE

TO BEGIN

HONEY ROASTED CARROT & RED LENTIL SOUP, HOMEMADE GUINNESS WHEATEN BREAD (V)

NORTH COAST SMOKEHOUSE SALMON & DILL FISHCAKE, WARM TARTAR SAUCE & ROCKET LEAVES.

GOAT'S CHEESE FRITTERS, HOMEMADE BEETROOT JAM, MIXED LEAF & BALSAMIC REDUCTION (V)

SLOW ROASTED GALGORM PORK BELLY, BUSHMILLS' WHISKEY GLAZE, CARROT PURÉE & GRACEHILL

BLACK PUDDING BON BON.

CAJUN SPICED CHICKEN SALAD, GEM LETTUCE, SMOKED GUBEEN CHORIZO, MINTED CLANDEBOYE YOGURT,

TOASTED GARLIC & HERB CROUTONS.

MAIN COURSE

ROASTED TURKEY & GRANT'S IRISH HAM, HERB & ONION STUFFING, CHIPOLATAS & CRANBERRY JUS.

PAN FRIED GLENARM ORGANIC SALMON FILLET, PEA PURÉE, CRISPY LEEKS, CHIVE & SMOKED BACON VELOUTÉ (GF)

SLOW ROASTED SILVERSIDE OF IRISH BEEF, HOMEMADE YORKSHIRE PUDDING, PARSNIP PURÉE & RICH PAN JUS.

PAN FRIED ROCKVALE CHICKEN SUPREME, CREAMED LEEKS & CRISPY PROSCIUTTO,

WILD MUSHROOM & TARRAGON CREAM (GF)

ALL THE ABOVE MAIN COURSES ARE SERVED WITH CREAMED & ROAST POTATOES AND SEASONAL VEGETABLES (V, GF)

BUTTERNUT SQUASH & TARRAGON RISOTTO, WALNUT CRUMBLE, ROCKET LEAVES & BRIGHTER GOLD TRUFFLE OIL.

DESSERT

SEASONAL FRUIT CRUMBLE, MORELLI'S ICE CREAM (V)

HOMEMADE MINT AERO CHEESECAKE, BERRY COULIS & CHANTILLY CREAM

WARM STICKY TOFFEE PUDDING, BUSHMILLS SALTED CARAMEL SAUCE, MORELLI'S HONEYCOMB ICE CREAM (V)

HOMEMADE SPONGE WITH PORTGLENONE JAM, VANILLA CRÈME ANGLAISE (V)

CLANDEBOYE NATURAL YOGURT PANNA COTTA, FRESH BERRIES & TOASTED ALMONDS (GF)

SIDES | £5.50

CHUNKY CHIPS

SKINNY FRIES

BEER BATTERED ONION RINGS

SEASONAL VEGETABLES

BUTTERY MASH

BUTTERY CHAMP

SALT AND CHILLI FRIES

V | VEGETARIAN
VEG | VEGAN
GF | GLUTEN FREE

