

TO START

ASPARAGUS AND NORTHCOAST SMOKEHOUSE SALMON, LEMON AND SHALLOT BUTTER, POACHED BALLYGARVEY EGG AND FRESH CHIVES.

KING PRAWN COCKTAIL, STEAMED KING PRAWNS, HOMEMADE GUINNESS WHEATEN BREAD, MARIE ROSE DRESSING, SHREDDED GEM LETTUCE, SMOKED PAPRIKA.

CRISPY FRIED WHITEBAIT, HOMEMADE TARTAR SAUCE, MIXED LEAVES AND FRESH LEMON.  
PAN FRIED SCALLOPS, CRISPY CLONAKILTY BLACK PUDDING FRITTER, BURNT APPLE PUREE, ROAST CAULIFLOWER.

PALATE CLEANSER



RASPBERRY SORBET, FRESH MINT & BERRIES.

MAIN COURSE



PAN FRIED SEABASS FILLET, TAHINI ROAST AUBERGINE, MIXED VEGETABLE PAKORA, THAI RED CURRY SAUCE.

GRILLED NORTHCOAST SMOKEHOUSE TROUT, SAUTED NEW POTATOES AND PRAWNS, WILTED SPINACH AND SAMPHIRE, MINTED PEA PUREE.

PAN ROASTED COLEY FILLET, CURRIED PUY LENTILS, ROASTED RED PEPPERS, PAK CHOI AND FRESH CORIANDER, BRIGHTER GOLD CHILLI OIL.

PAN FRIED TURBOT FILLET, WATERCRESS AND SPINACH PUREE, BUTTERED ASPARAGUS, APPLE AND FENNEL SALAD, CHERRY TOMATO AND CAPER DRESSING.

SWEETS



BELGIAN CHOCOLATE AND ORANGE TART, CANDIED HAZELNUTS, BERRY COULIS AND CHANTILLY CREAM.

LEMON AND RASPBERRY TRIFLE, BRANDY CUSTARD, FRESH CREAM AND BERRIES.

WARM JAMAICAN GINGER CAKE, MORELLI'S VANILLA ICE CREAM, BANANA CRISPS.

APPLE AND CINNAMON MADEIRA CAKE, BERRY COMPOTE AND MORELLI'S HONEYCOMB ICE CREAM.

£35PP

