



TO START

GLENARM ORGANIC SALMON AND DILL FISHCAKE, SMOKED GUBEEN CHORIZO AND ROASTED RED PEPPER STEW, BRIGHTER GOLD CHILLI OIL.

SMOKED MACKEREL AND BUTTERNUT SQUASH RISOTTO, WILTED SPINACH, SAMPHIRE AND TARRAGON, PARMESAN.

PAN SEARED SCALLOPS, PRAWN AND WATERCRESS RISINI PASTA, PARMESAN TUILLE AND FRESH CHIVES.

CRISPY SALT AND CHILLI SQUID TACOS, GUACAMOLE, ASIAN SALAD, FRESH LIME, CORIANDER AND SRIRACHA.

PALATE CLEANSER

RASPBERRY SORBET, FRESH MINT & BERRIES.

MAIN COURSE

TERIYAKI BAKED SEABASS, EGG NOODLE STIR FRY, SWEET SOY AND SESAME SAUCE, VEGETABLE SPRING ROLL.

GRILLED TURBOT FILLET, RED WINE BRAISED FENNEL, CRISPY BREADED COLCANNON CAKE, PROSCIUTTO WRAPPED GREEN BEANS AND CHICKEN SAUCE.

PAN FRIED COD FILLET, MINTED PEA PUREE, BUTTERED SAMPHIRE, BABY POTATO AND HORSERADISH SALAD, CRISPY DULSE.

THAI REDSEAFOOD CURRY, WILTED PAK CHOI, ROASTED RED PEPPERS, FRESH CORIANDER, BASMATI RICE AND CRISPY PRAWN CRACKERS.

SWEETS

CHOCOLATE AND COCONUT BROWNIE, BERRY COULIS AND RASPBERRY SORBET.

JAFFA CAKE CHEESECAKE, BERRY COMPOTE, CHANTILLY CREAM AND FRESH FRUIT.

CARAMELISED BANANA SUNDAE, MORELLI'S VANILLA AND HONEYCOMB ICE CREAM, BANANA BREAD WAFER AND CANDIED NUTS.

HOMEMADE CHURROS, MORELLI'S CHOCOLATE ICE CREAM, CHOCOLATE SAUCE, CINNAMON LACED ICING SUGAR.

