



S T A R T E R S

Pan fried scallops, hogs pudding & potato terrine, watercress velouté

Crispy confit duck leg, spiced potato, puy lentils, spring onion, sesame
(GF)

Leek & Jerusalem artichoke salad, mustard vinaigrette, pickled pear,
candied walnut (GF, N, V)

P A L A T E C L E A N S E R

Trio of sorbet (V)

M A I N C O U R S E S

Roasted cod loin, muscles, & seaweed sauce, fried parsnips &
courgette (GF)

Braised Kilhalon beef short rib, black pepper potato, roast carrots,
creamed wild mushrooms & tarragon (GF)

Charred cauliflower steak, fried kale, chestnut & roasted onion (V)

P R E - D E S S E R T S

Espresso martini granita (GF, V)

D E S S E R T

Caramel chocolate mouse (GF, N, V)

Poached pear, pear sorbet, sweet almond (N, V)

Bailey chocolate tiramisu tart (V)

English cheeses, biscuits and chutney (V)

GF – Gluten Free; V – Vegetarian; N – Contains Nuts