

Mother's Day Menu

3 courses €27.50

Soup of the day (ACF)

Served with our own rustic soda brown bread

Goats Cheese & Roast Beetroot salad (ACF) (V)

Gold river mixed leaves, balsamic treacle

Smoked Fishcake

Breaded fishcake, pickled vegetables, gold river leaves, citrus aioli

Hot and Spicy wings (CF)

Franks hot sauce, crumbled blue cheese, fresh celery

Roast Beef (ACF)

Served with mashed potato, root vegetable, Yorkshire pudding & red wine jus

Classic Roasted Supreme of Chicken (CF)

Creamed potatoes, glazed root vegetables, red wine jus

7oz Beef Burger (ACF)

Homemade 7oz, chorizo jam, our own pickled cucumber, farmhouse cheddar, tobacco onions, baby gem, homemade ketchup

Pan Fried Plaice (ACF)

Tartare Hollandaise, asparagus, crispy chicken skin, creamed mash

Gnocchi (V)

Wild mushroom, spring onion, parsley, Cashel blue cheese

Spiced Apple Pie

Poached apple, caramel apple purée, almond beurre noisette

Selection of Clotted Cream Ice Cream (CF) (V)

A delicious selection of ice cream made with 100% natural dairy products served with berry compote

Mint Chocolate Marquise (CF)

Raspberry, Hazelnut praline, milk ice cream, caramel

WE PROUDLY SOURCE INGREDIENTS LOCALLY

CS FISH, DOONBEG, CO CLARE FLESK MEATS, CO CORK BALLYAGRAN SALAD LEAVES, CO LIMERICK LITTLE GREEN COMPANY

(V) – Vegetarian (CF) – Coeliac Friendly (ACF) – Available Coeliac Friendly

For details of all allergen information, please ask your server

WE SERVE ONLY IRISH BEEF