

## Father'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

### Chicken and Wild Mushroom Velouté

Smoked bacon lardons in a crispy puff pastry

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### Roast Beef (ACF)

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

### Pan Seared Breast 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 Hake (ACF)

Tartare Hollandaise, asparagus, crispy chicken skin, creamed mash

### Gnocchi (V)

Wild mushroom, spring onion, parsley, Cashel blue cheese

### 9OZ Striploin Steak (ACF) (€6 supplement)

Stuffed mushroom, mushroom ketchup, roast shallot & double cooked chips  
(Served with a choice of peppercorn sauce, Red wine jus, Garlic Butter)

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### 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, Ballygran salad leaves, Co Limerick Flesk meats, Co Cork Cornish clotted cream ice cream, 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