



Starters

SOUP OF THE DAY (GF) (DF)
Stout wheaten, local butter

CHICKEN LIVER PARFAIT (GFR)
Rhubarb Chutney, Sourdough Toast

KOREAN STYLE MARINATED
CRISPY CHICKEN (GF) (DF)
Asian salad, lime crème fraîche, chilli dressing

MUSHROOM ARANCINI (VR) (DF)
White truffle mayo

CARRAIG BAN GOAT'S CHEESE
SALAD (V) (GFR)
Roasted peppers, aged Burren Balsamic Rocket

SPICED FISH CAKE
Beetroot Chutney, Rosemary & Lemon Mayo

Mains

ROAST SIRLOIN OF BEEF (GFR)
Yorkshire pudding, roast gravy, seasonal vegetables
& potatoes

ROAST STUFFED TURKEY
Roast gravy, seasonal vegetables & potatoes

PAN ROASTED COD (GF) (DF)
Pearl barley and pea risotto, pancetta, watercress

ROAST PORK LOIN (GFR)
Yorkshire pudding, roast gravy, seasonal vegetables
& potatoes

TEMPURA CAULIFLOWER (GFR) (DF) (VG)
New potatoes, baby spinach, curry

ROAST CHICKEN BREAST (GFR) (DF)
Champ, Bushmills & mushroom sauce, seasonal
vegetables

Desserts

LEMON TART
Raspberry sorbet

WARM CHOCOLATE BROWNIE (GF)
Walnuts, Bushmills ice cream

COOLE SWAN CHEESECAKE
Honeycomb Ice-Cream

STICKY TOFFEE PUDDING
Toffee Sauce and Vanilla ice-cream

WHITE CHOCOLATE
CRÈME BRULÉE (GFR)
Mrs Joan's shortbread

