

## Summer Dining

### STARTERS

#### HALLOUMI

Deep Fried Halloumi Fries, Harissa and Greek Yogurt

#### SOUP

Seasonal Soup of the Day served with Homemade Artisan Bread and Salted Butter

#### FISHCAKE

Crab and Lime Fishcake, Watercress and Radish Salad

#### CHICKEN

Pressed Chicken Terrine, Sweetcorn Puree, White Radish, Pickled Wild Mushroom and Cress Salad, Sourdough Crisps

#### CAESAR

Classic Caesar Salad, Crispy Guanciale, Parmesan Tuiles

### MAINS

#### SALMON

Fillet of Sustainable Salmon, Lemon Polenta, Long Stem Broccoli, Dill Dressing

#### RUMP

Prime Rump Steak, Buttermilk Onion Rings, Beef Fat Chips, Peppercorn Cream (**£4.50 Supplement**)

#### CHICKEN

Supreme of Free Range Irish Chicken, Confit Thigh Bon Bon , Pomme Anna Potato, Lovage Emulsion

#### PASTA

Homemade Mozzarella and Roasted Red Pepper Tortellini, Summer Greens, Rocket Pesto

**Please Ask Your Server for Details of Today's Special**

### Sides £3.50

Creamed Potato – Triple Cooked Chips – Seasonal Vegetables – House Salad

*As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.*

## DESSERTS

### RHUBARB & CUSTARD

Baked Rhubarb and Custard Cheesecake, Compressed Rhubarb, Crème Anglaise

### STICKY TOFFEE

Sticky Toffee Pudding, Warm Toffee Sauce with Drayne's Farms Homemade Vanilla Bean Ice Cream

### STRAWBERRY

Strawberry Crème Patisserie Mille Feuille

### ETON MESS

Deconstructed Eton Mess, Compressed Strawberries, Strawberry Gel, Meringue Shards and Mini Meringues

### ICE CREAM

Selection of Drayne's Farms Homemade Ice Cream

### LIQUEUR COFFEE'S    £6.50

Baileys Coffee  
Café Royale  
Calypso Coffee  
Irish Coffee

### DESSERT COCKTAILS    £9.00

**Classic French Martini**  
*Vodka, Chambord, Pineapple, Lemon*  
**Espresso Martini**  
*Vodka, Kahlua, Espresso, Sugar*  
**Pear Drop**  
*Pear Vodka, Apple, Elderflower, Lemon*  
**Gin Bramble**  
*Gin, Lemon, Sugar, Blackberry*

**2 Courses - £18.50 (£23 with a glass of house wine)**

**3 Courses – £23.50 (£28 with a glass of house wine)**

Available from 5pm-6:30pm

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