Starter
Fish Soup, Rouille, Sour Cream, Croutons
Wild Mushroom Risotto, Shaved Parmesan, Truffle Oil
Tuna Ceviche, Watermelon, Avocado Ice Cream
Chicken & Foie Gras Terrine, Parfait, Pear and Apple Chutney

Main
Pressed Lamb, Creamed Potato, Carrot, Madeira Sauce
‘Haddock’ Fish and Chips, Mushy Peas, Tartar Sauce
Salmon Fillet, Saffron and Seafood Risotto, Herbs
Seabream Fillet, Tempura Artichoke, Spinach, Vinaigrette
Fish Pie, Irish Seafood, Creamed Potato

Sides 5.00
Broccoli Hollandaise  Handcut Chips  Green Salad
Almonds, Blood Orange Truffle Sauce House Dressing

Dessert
Chocolate Fondant, Mousse, Tonka Bean Ice Cream
Starwberry Tart, Vanilla Ice Cream
Pistachio Creme Brulee

2 Courses 32.00 / 3 Courses 37.00
Tea, Coffee & Petit Fours 4.70