



# Festive A La Carte Menu

## STARTERS

HOME-BAKED SOURDOUGH TEAR & SHARE BREAD (SERVES TWO) GARLIC BUTTER,  
OLIVES, TAPENADE, OILS & BALSAMIC (V) £7

+ADD EXTRA TEAR & SHARE £4

+ADD BAKED IRISH COOLEENEY DIPPING CHEESE £3.50

WINTER VEGETABLE SOUP WITH HOMEMADE SOURDOUGH (V) £5

DUCK LIVER PARFAIT, CRISPY DUCK, ELDERFLOWER GEL, ONION MARMALADE, HOMEMADE SOURDOUGH £8

PAN ROAST SCALLOPS, CAULIFLOWER PUREE, CRISPY HAM, SCALLOP ARANCINI, HAZELNUT CRUMB(N) £11

HOT & COLD GOATS CHEESE (WHIPPED & FRIED FRITTER), HERITAGE BEETROOT,  
PORT GEL, PICKLED GRAPES £7

WARM PRAWN COCKTAIL, BLOODY MARY SAUCE, HOMEMADE SOURDOUGH £9

GRILLED TOFU, KIMCHI, CHILLI & LIME DRESSING (V) £7.5

## MAINS

FREE RANGE TURKEY DUO- STUFFED BREAST, MINI TURKEY & HAM PIE, ALL THE TRIMMINGS £16

SLOW COOKED CRISPY PORK BELLY, POTATO BOXTY, LEEK & CRANBERRY SAUSAGE ROLL, BRAISED RED  
CABBAGE & ROAST PARSNIPS £20

FREE RANGE CHICKEN SUPREME, POTATO ANNA, BACON & MUSHROOM CREAM, SEASONAL VEG £16

100Z CHAR-GRILLED IRISH MOILED SIRLOIN STEAK, BEEF FAT CHIPS, ONION RINGS & PEPPER SAUCE £27

DUO OF IRISH VENISON: SLOW COOKED SHOULDER BOURGUIGNON, ROAST LOIN (PINK)  
WRAPPED IN PARMA HAM, PARSNIPS, POTATO GRATIN £21

CHAR-GRILLED IRISH MOILED BEEF BURGER, CHEDDAR, TOMATO & BACON JAM, LETTUCE,  
BLACK PEPPER MAYO & BEEF FAT CHIPS £14

BATTERED SUSTAINABLE FISH, MUSHY PEAS, CURRY SAUCE & BEEF FAT CHIPS £14

FISH OF THE DAY (PLEASE SEE YOUR SERVER) £17

VEGAN CRISPY FRIED CAULIFLOWER KATSU CURRY, PEPPERS, SPINACH,  
SMOKED NUTS & KIMCHI FRIED RICE (V) (N) £14

SUSTAINABLE SEAFOOD RISOTTO, SCALLOP BUTTER £15

