



### Sample Dinner Menu

**Ardtara homemade breads and canapes to start. Plus your choice of filtered still & sparkling water.**

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**Roast Vegetable Soup**, croutons, olive oil  
*(Las Condes Merlot, Chile - £5.90)*

**Turf Smoked Beef**, horseradish, beetroot, burnt onion  
*(Montarels Cabernet Sauvignon, France- £6.50)*

**Goat's Cheese Salad**, figs, salted almonds, broccoli  
*(Villaricca Sauvignon Blanc, Chile - £5.90)*

**Misto Fritto**, tomato dressing, crisps  
*(Tooma River Reserve Chardonnay, Australia - £6.50)*

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**Gallagher's Beef Fillet**, shortrib, confit shallot, peppercorn sauce  
£2.95 supplement  
*(Tooma River Reserve Shiraz, Australia - £6.50)*

**Fish of the Day**, slow cooked peas, cauliflower, prawns  
*(Renindeo Pinot Grigio, Italy - £5.90)*

**Roast Venison**, honey and parsnip puree, red cabbage  
*(Santa Ana Malbec, Argentina - £6.50)*

**Butter Roast Chicken**, sweet potato puree, confit fennel, red wine  
*(Montarels Cabernet Sauvignon, France- £6.50)*

Main courses are served with Nesbit's Farm Creamed Potatoes  
Proper chips, seasonal vegetables, garden salad - £2.95 each

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**Chocolate Nemesis**, vanilla ice cream, poached plum  
*(Sauternes, France - £6.00)*

**Dart Mountain Cheese**, crackers, honey, chutney  
*(Choose from White, Ruby, 10 Year Tawny or LBV Port - £6.00)*

**Caramelised Lemon Tart**, pear sorbet  
*(Hukkapappa Riesling, New Zealand - £6.00)*

**Treacle Tart**, apple, Earl Grey ice cream  
*(Sauternes, France - £6.00)*

**£39.95**

