



## Menu

### **Starters**

Warm Black Pudding, Red Wine and Onion Chutney,  
Summer Salad Leaves, Balsamic Reduction

Doonbeg Crab, Apple , Chive, Coconut Milk, Watermelon Cubes,

Smoked Salmon, Caper Berries, Citrus Wedges, Crème Fraîche & Horseradish Crème

Chefs Soup of the Day

### *Main Courses*

Roasted Supreme of Chicken Breast, Potato Gratin, Vine Tomatoes, Jús

Salmon, Buttered Leek, Samphire, Dill Sauce

Pan Fried Hake, Minted Pea Purée

Dry Aged 10 oz Sirloin, Sweet Potato & Onion, Port Jús

Pork Belly, Apple & Pork Sausage, Colcannon Potato,  
Pickled Crab Apple,

**Main Courses Served With Selection of Seasonal Vegetables & Potatoes**

**Additional Side Orders**

**Red cliff side salad, home-cut Fries**

*GF- Gluten Free V- Vegetarian*

*Happy to assist with any specific Dietary requirements*