

Starters

Seafood chowder vol au vent

Smoked chicken Caesar salad

Baby gem, parmesan, croutons, lardons, Caesar dressing

Carrot and coriander soup

Coriander crème fraîche

Venison loin

Shallot and chicory tart tatin, wholegrain mustard, white wine cream

Gubbeen cheese tartlet

Beetroot chutney, honey jelly, roasted nuts, rocket leaves

Main Course

Slow braised estate beef

Mashed potato, spiced red cabbage, flat cap mushroom, pepper sauce

Roast leg of Killeavy estate lamb

Colcannon mashed potato, peas French style, smoked bacon butter sauce

Baked supreme of manor farm chicken

Sauteed cabbage, bread stuffing, chasseur sauce

Baked fillet of halibut

Cod and scallop brandad, sea herb salad, romesco sauce

Butternut squash

Tomato and spinach, tomato and roast almond sauce

Desserts

Apple frangipane tart

Caramel, amaretto ice cream

Sticky toffee pudding

Toffee sauce, gingerbread ice cream

Vanilla rice pudding

Preserved elderflower sabayon, pistachio, chantilly

Tea or coffee

£37.50

Please check with your server for allergen information