



## **DINNER SET MENU**

### **STARTERS**

Soup in a cup

Cashel Blue Cheese and Roasted Pine Nut Salad

Parmesan Cheese and Truffle Oil Risotto Cake, Sautéed Black Tiger Prawns

Slow Braised Ox Cheek served with Ginger and Carrot Puree

Toasted Brioche and Baked Goat Cheese

### **MAINS**

Pan Fried Sea Bream served with Braised Fennel, Tomato Cream Sauce

Chicken Supreme served with Mushroom Risotto

Slow Cooked Belly of Saddleback Pork in Palm Oil and Spices  
Black Pudding and Pumpkin Colcannon

Confit Duck Leg with Stlr Fried Vegetables and Orange Sauce

Grilled Sirloin Steak, Potato Rösti and Café au lait sauce

### **DESSERTS**

Bitter Sweet Chocolate Tart with Honeycomb Ice Cream

Bailey's and Walnut Cheesecake Blood Orange Sorbet

Poached Pear in Spiced Red Wine Syrup served with Pistachio Sponge

Selections of Sorbet and Ice Cream

Tarte Tatin of Braeburns Apples, for two to share. Vanilla Ice cream

Selection of Farmhouse Cheeses

**TWO COURSES £15.00**

**THREE COURSES £20.00**

**As our produce is purchased freshly each day, please be understanding if certain dishes are not available. Please ask when ordering about special dietary requirement and allergies as some dishes may contain trace**

All prices are included of 20 % VAT.  
An optional service charge of 10% will be added to your bill