

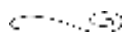


Inclusive Dinner Menu

"Aisette" of Honeydew Melon and Minted Fruit Salsa, Mango Sorbet

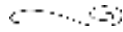
St Tola Goat's Cheese and Caramelised Red Onion Bruschetta, Sundried Tomato,
Balsamic & Pesto (1.3.7)

Crisp Puff Pastry "Feuillete" with Irish Chicken, Savoy Cabbage, Lentil and Bacon Lardons, Tarragon
& Prosecco Velouté (1.3.7.9)



Freshly Made Soup of the Day (7.9)

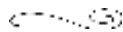
Lemon & Lime Sorbet



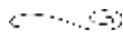
Pot Roasted Irish Chicken, Breast & Leg, Lentil, Bacon and Savoy Cabbage "Etuvee",
Shallot & Tarragon Jus (1.3.7.9)

Pan Seared Fillet of Atlantic Wild Hake, Buttered John Mullane Organic Greens,
Creamy Fennel Mash, Dill & Lemon Beurre Blanc, Tomato Sauce Vierge (1.4.7)

Chickpea, Cauliflower and Vegetable Curry with Fresh Coriander, Steamed Basmati Rice,
Naan Bread and Pappadoms, Roasted Peanuts and Chilli (1.2.3.4.5.6.7.8)



Dessert Menu



Freshly Brewed Robert Roberts Tea or House Blend Filter Coffee

Allergens List:- 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut, 6 Soybean, 7 Milk, 8 Nuts, 9 Celery,
10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs.

Dishes may include ingredients not listed, please inform your server if you have allergy concerns