



## *Inclusive Dinner Menu*

Soy & Chilli Glazed Free Range Irish Pork Belly, Apple Puree, Micro Leaves  
and Sweet & Sour "Aigre Doux" Sauce (7.9)

St Tola Goat's Cheese, Caramelized Red Onion, Cherry Vine Tomato Tart Balsamic & Pesto,  
Dressed Leaves (1.3.7.8)

Chorizo and Wild Mushroom Risotto, Garlic Kale and Spinach, Rocket & Parmesan (7.9)



Freshly Made Soup of the Day (7.9)

Lemon & Lime Sorbet



Pot Roasted Irish Chicken, Breast & Leg, Potato & Onion "Lyonnaise" Wilted Baby Spinach,  
Mushroom and Tarragon Cream (1.3.7.9.12)

Pan Seared Fillet of Atlantic Wild Hake, Garden Pea Puree, Almond Broccoli Florets,  
Creamy Fennel Mash, Dill & Lemon Beurre Blanc, Tomato Sauce Vierge (1.4.7.8.12)

Grilled Summer Vegetable Tagliatelle with Tomatoes, Basil and Parmesan Cheese (1.3.7)



Baked Lemon Tart, Berry Sorbet and Fruit Compote (1.3.7)

Sticky Toffee Pudding, Cookies and Cream Ice-Cream and Chocolate Sauce (1.3.7)

Selection of Glenown Ice-Cream and Sorbet (3.7)



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