

## **AMUSE BOUCHE**

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## **STARTER**

SOUP OF THE DAY Served With Fresh Bread, 1,5,7,8,12

STRAND SMOKED CHICKEN CAESAR SALAD Streaky Bacon, Garlic Croutons, Parmesan Shavings, Baby Gem Lettuce & Caesar dressing 1,7,8,12, 13, 14

> GARLIC & CHILLI INFUSED PRAWN PIL PIL Served With Toasted Bread 12

HAZELNUT COATED BLUEBELL FALLS GOAT CHEESE Pickled Beetroot, Dressed Leaves, Aged Balsamic Reduction 1.7,8,12

TEMPURA OF BABY VEGETABLES Wasabi Mayo, Sweet Chilli Sauce & Pickled Ginger 1.7,8

## **CHAMPAGNE SORBET**

MAIN COURSE

100% IRISH SIRLOIN STEAKGrilled Mushroom, Twice Cooked Home Cut Chips & Pepper Sauce 5.8,12

GRILLED HALIBUT Panache of Green Vegetables, Roast Baby Potatoes, Lemon Grass Beurre Blanc 8,12,13

> RISOTTO PRIMAVERA With Vegan Parmesan Basket

SLOW ROASTED PORK BELLY Mustard Mashed Potato, Apple Puree & Red Wine Jus 5,8,12

DUO OF DUCK Grilled Breast, & Confit Leg, Spiced Carrot Puree, Red Cabbage & Cumberland Jus 5,8,12

## DESSERTS

MERINGUE ROULADE With Berries & Cream 1,7,8,9

HAZELNUT & CHOCOLATE BAR 1,7,8,9

THE ROSE 1,7,8,9

PECAN TART With Raspberry Sorbet 1,7,8,9

IRISH CHEESE SELECTION With Crackers, Nuts & Chutney 1,7,8,9

1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg 8 Lactose 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard

We handle multiple food allergen ingredients in our kitchen and while we make every effort to prevent cross contamination during prep and service we cannot guarantee the complete absence or allergens. If you suffer from severe food allergies, please let your server know and we can discuss further requirements.