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# *vine & dine*

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## *starter*

### shellfish bisque

FRESH PICKED DOONBEG CRAB MEAT, CRÈME FRAÎCHE (2,4,5,10)

### harissa cured organic salmon

LEMON GEL & BUTTERMILK DRESSING, TOASTED FENNEL SEEDS (2,4,5,9,11)

### armada farm soup of the day

WITH FRESHLY HARVESTED VEGETABLES (1,3,5)

### smoked aubergine tartar

TOASTED PINENUTS, FIG CHTUNEY, POMEGRANATE & SWEETCORN SALSA (7)

### chicken liver pâté

CRANBERRY GEL, APRICOT CHUTNEY AND TOASTED BRIOCHE (1,2,3)

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## *main course*

### pan fried oat & seed loaf

SLOW COOKED RED PEPPER AND FRENCH ONION COULIS (1,5) (V)

### free range chicken breast

HEIRLOOM CARROTS, CHERRY JUS, PRESERVED CHERRIES (2, 4, 5)

### pan fried atlantic hake

BOUILLABAISSE SAUCE, DILL OIL (2,4,5,10,11)

### oven braised black angus fetherblade

PARSNIP PUREE AND PICKLED VEGETABLES, BRAISING JUS (5)

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## *dessert*

### selection of artisan ice cream

ICECREAM SELECTION, WAFER BASKET, CHOCOLATE SAUCE (1,2,3)

### pear frangipane

ALMOND CREAM, CHANTILLY CREAM, CREME PATISSIERE (2,3,7)

### warm chocolate brownie

FRENCH VANILLA ICE-CREAM, CHOCOLATE SAUCE (1,2,3)

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curious about our special wines? just ask your server!

(1) GLUTEN, (2) MILK, (3) EGGS, (4) SULPHITES, (5) CELERY, (6) LUPIN, (7) NUTS  
(8) PEANUTS, (9) SOY, (10) SHELLFISH, (11) FISH, (12) MOLLUSCS, (13) MUSTARD, (14) SESAME