

Lunch Menu
September 7th, 2026

Leek and Potato Soup

House Breads & Whipped Butter 1(w)/2/3

Whipped Ardsallagh Goats Cheese Salad

Rocket Salad, Salted Beetroot, Beetroot Glaze 2/5/8/9

Ballycotton Smoked Salmon Salad

Tartar Sauce, Capers, Mixed Leaves, Soda Bread 1w/2/8/12/13

Black Pudding Croquette

Apple Puree, Watercress Mayo 1w/2/3/8/13

Slow Roast Beef Featherblade

Chive Potato, Red Wine Jus 2/3/8

Supreme of Irish Chicken

Shaved Fennel & Heirloom, Salad, Yuzu Dressing 2/3/4/8/10

Ballycotton Fillet of Hake

Summer Couscous, French Beans, White Wine Sauce 1W3/8/12

Rost Crown of Turkey

Roast Root Vegetable, Cranberry Sauce 2/8

Potato Gnocchi

Grilled Mediterranean Vegetables, Pomodoro Sauce 3

Cranberry Sticky Toffee Pudding

Spiced Biscuit & White Chocolate Butterscotch,
Bourbon Vanilla Ice Cream 1(W)/8/9/13

Meringue Vacherin

Fresh Fruit, Crème Chantilly 2/8/13

Peanut Butter and Salted Caramel Baked Alaska

Spiced Crème Anglaise 1/2/8/9/13

Apple Crumble

Bourbon Vanilla Ice Cream 1/8/13

Freshly Brewed Tea or Coffee

1. Gluten 2. Sulphur dioxide, 3. Celery, 4. Sesame seeds, 5. Mustard, 6 Crustaceans, 7. Lupin, 8. Milk,
9. Nuts, 10. Soybeans, 11. Peanut, 12. Fish, 13. Eggs 14. Molluscs