



All Mums receive a complimentary glass of Prosecco and Brasserie Sixty6 chocolates

TO START

Roasted pepper and tomato soup,
crème fraîche and chives

Burrata
Pesto, green olives, pine nuts, basil and
homemade focaccia

Goatsbridge smoked trout mousse
With brown bread, pickled cucumber and dill

Pork belly
Our smoked sticky pork belly, pickled
red cabbage slaw

MAINS

Roasted Salmon
Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil

Cauliflower risotto
classic Italian risotto, cauliflower puree, cauliflower cous cous, crispy kale, parmesan and fresh herbs

Rump of beef
Crispy baby gem in honey roast garlic mayonnaise & sourdough crumbs served with fries

Coal Roasted Rare Breed Pork Rib Eye
with parsley emulsion, charred broccoli, pickled shallot salad

SUNDAY ROAST

Stuffed crispy pork belly,
roasted potatoes, seasonal
vegetables, onion gravy, apple
sauce

Manor Farm cornfed Rotisserie half chicken
Crispy seasonal stuffing beignet, onion gravy,
buttered kale, baby potatoes with soft herb
mayonnaise

Vegan nut roast celeriac fondant
cooked in vegetable stock,
mushroom gravy & roasted
hazelnuts

EXTRAS

Skinny fries €4

Green beans & broccoli €5.50
with mustard & honey

Creamed potatoes €5

DESSERTS

Crème brûlée
blackberry sorbet

Warm chocolate brownie
sea salt flakes, warm chocolate sauce &
homemade hazelnut brittle ice cream

Vanilla panacotta
blood orange jelly and minted
segments

2-courses €38 | 3-courses €45 per person, 12.5% service charge applies

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.