



STARTERS

SEASONAL CREAM SOUP OF THE EVENING

toasted seeds, herb croutons
1w,7,9

HYDE ATLANTIC SEAFOOD CHOWDER

homemade brown soda bread
1w,10,3,4,7,9,13

GOATS CHEESE SALAD

pistachio pesto, tomato & pickled vegetable salad, toasted sourdough
1w,7,8pst

LOUISIANA STYLE CHICKEN WINGS

cashel blue dip
1w,3,7,9,10,12

MAINCOURSES

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

celeriac & roast garlic puree, creamed potato, tenderstem broccoli, port wine sauce
7,9,10,12

MARINATED CHICKEN SUPREME

fondant potato, sweet stem cauliflower, kale, wild mushroom cream
6,7,9,12

PANROASTED SALMON FILLET

crispy potatoes, young broccoli and lemon herb hollandaise
2,3,4,7,13

ROASTED BUTTERNUT SQUASH, SPINACH & RICOTTA CANNELLONI

baked with parmesan cream, tomato and basil, garlic toast
1w,3,7 V

DESSERT

STICKY TOFFEE PUDDING

salted caramel sauce, bourbon vanilla ice cream
1w,3,7

WARM APPLE & CINNAMON CRUMBLE

custard & vanilla bean ice cream
1w,3,6,7,8a

BELGIAN VEGAN CHOCOLATE TART

mango sorbet, mixed berry compote
1w.6

MANY OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE.

allergens: 1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Whea 2.crustacean 3.egg 4.fish 5.peanut
6.soybean 7.dairy 8.nuts 8a(almond) 8c(cashew) 8h(hazelnut) 8p(pine nuts) 8pst(pistachio) 8w(walnuts)
9.celery 10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluscs
GF Gluten Free V Vegetarian VG Vegan