

# Mother's Day

## Starter

**Soup – Pea, Bacon, Chive**

**Pork Belly – Broccoli, Pear, Walnut**

(Wine Recommended for this dish, Santa Gloria Merlot 2015, £4.75)

**Donegal Crab– Apple, Fennel, Crisp Pastry**

(Wine Recommended for this dish, Muscadet Sur Lie 2014 £6.00)

**Chicken Thigh– Sweetcorn, Polenta, Chimichurri**

(Wine Recommended for this dish, Montarels Chardonnay Viognier 2013 £4.75)

**Asparagus Salad – Feta, Lentil, Mint**

(Wine Recommended for this dish, San Nicolo Pinot Grigio 2015 £4.95)

## Main Course

**Beef–21 Day Aged Sirloin, Smoked Tomato, Red Onion**

(Wine Recommended for this dish, Anubis Malbec 2014 £6.50)

**Chicken Breast–Braised Leg, Kohl-Rabi, Buttered Leek**

(Wine Recommended for this dish, Santa Alicia Reserve Chardonnay 2014 £5.75)

**Cod – Mussels, Jerusalem Artichoke, Chive**

(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2014 £6.25)

**Pork Loin– Shallot, Apple, Roast Cauliflower**

(Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.50)

**Sea trout– Bacon, Asparagus, Pea, Baby Gem**

(Wine Recommended for this dish, Rose D'Anjou Chateau La Grille 2015 £5.75)

*All Served With a Selection of Potatoes, Triple Cooked Roasties and Vegetables*

## Dessert

**Chocolate Fondant – Peanut, Vanilla**

(Wine Recommended for this dish, Woodstock Muscat Nv £7.00)

**Carrot Cake– Blood Orange, Cream Cheese, Walnut**

(Wine Recommended for this dish, Hunters Hukapappa Riesling 2010 £7.00)

**Lemon Tart– Pomegranate, Pistachio, Meringue**

(Liquor Recommended For This Dish, Limoncello £4.00)

**Rhubarb Pannacotta– Hazelnut, Gingerbread**

(Wine Recommended for this dish, Maison Sichel Sauternes 2010 £7.00)

**Cheese – Selection of Irish Cheese, Biscuits, Crackers, Chutney**

(We Recommend a glass of a Ruby, Tawny 10year or Vintage Ports)

**3 Courses £29.95**