

## STARTERS

### Soup of the Day

**Jameson, Caramelised Onion and Free Range Chicken Liver Pate**, Mulled Quince Chutney, Warm Brioche

**Thai Fish Cakes**, Kimchi Salad, Chilli and Lime Mayo

**Hoisin Glazed Duck Salad**, Apple, Pomegranate, Peanut and Lime Dressing

**Pan-Fried Prawns**, Chilli and Garlic Butter, Warm Sourdough

**Lemon, Honey and Thyme Goat's Cheese Bon Bons**, Beetroot Tartar, Toasted Pistachios

## MAINS

**Turkey Breast Stuffed with Bacon**, Apricots, Cranberries and Pine Nuts, Leek and Potato Croquette, Red Wine Jus

**Slow Cooked Jameson Marinated Featherblade of Beef**, Roast Carrots, Squash Puree, Leek and Potato Croquette, Red Wine Jus

**Confit Leg of Duck**, Braised Apple and Red Cabbage, Spinach Mash, Thyme Jus

**Seafood Platter**, Seabass, Monkfish, Prawns and Calamari, Leek and Potato Croquette, Lemon Butter

**Wild Mushroom and Spinach Risotto**, Ardsallagh Goat's Feta, Roasted Hazelnuts

**Pan- Fried Hake**, Spinach Mash, Roasted Vegetables, Lemon Hollandaise

## DESSERTS

**Warm Chocolate and Chestnut Cake**, Vanilla Ice Cream, Chocolate Sauce, Honeycomb

**Lemon Posset**, Spiced Winter Berries, Ginger Crumb

**Warm Date and Butterscotch Pudding**, Vanilla Ice Cream

**Baldwin's Jameson Ice Cream**, Chocolate Sauce, Honeycomb

**Tiramisu**, Amaretti Biscuits, Coffee Gel

### Tea/Coffee

## SIDES

Regular Fries/Garlic & Onion Fries/	
Fries with Garlic Aioli	4
Steamed Greens	4
Creamed Potato	4
Hash Brown Fries, Chilli Jam Smoked Cheese	5
Braised Apple and Red Cabbage	4

*Allergen menu available upon request.*

*Many dishes can be adapted to suit allergen needs, just ask your server!*



## STARTERS

**Soup of the Day** 7/9

**Jameson, Caramelised Onion and Free Range Chicken Liver Pate**, Mulled Quince Chutney, Warm Brioche 1/7/9/10

**Thai Fish Cakes**, Kimchi Salad, Chilli and Lime Mayo 1/3/4/6/7/11

**Hoisin Glazed Duck Salad**, Apple, Pomegranate, Peanut and Lime Dressing 5/6/8/10/11

**Pan-Fried Prawns**, Chilli and Garlic Butter, Warm Sourdough 1/2/4/7

**Lemon, Honey and Thyme Goat's Cheese Bon Bons**, Beetroot Tartar, Toasted Pistachios 1/3/7/8/10

## MAINS

**Turkey Breast Stuffed with Bacon**, Apricots, Cranberries and Pine Nuts, Leek and Potato Croquette, Red Wine Jus 1/7/9/10/13

**Slow Cooked Jameson Marinated Featherblade of Beef**, Roast Carrots, Squash Puree, Leek and Potato Croquette, Red Wine Jus 1/3/6/7/9/10/12

**Confit Leg of Duck**, Braised Apple and Red Cabbage, Spinach Mash, Thyme Jus 3/7/9/10

**Seafood Platter**, Seabass, Monkfish, Prawns and Calamari, Leek and Potato Croquette, Lemon Butter 1/2/3/4/7/10/14

**Wild Mushroom and Spinach Risotto**, Ardsallagh Goat's Feta, Roasted Hazelnuts 7/8/9

**Pan- Fried Hake**, Spinach Mash, Roasted Vegetables, Lemon Hollandaise 3/4/7/10

## DESSERTS

**Warm Chocolate and Chestnut Cake**, Vanilla Ice Cream, Chocolate Sauce, Honeycomb 3/7/8

**Lemon Posset**, Spiced Winter Berries, Ginger Crumb 1/3/7

**Warm Date and Butterscotch Pudding**, Vanilla Ice Cream 1/3/7

**Baldwin's Jameson Ice Cream**, Chocolate Sauce, Honeycomb 3 /7

**Tiramisu**, Amaretti Biscuits, Coffee Gel 1/3/7/8

**Tea/Coffee**

## SIDES

Regular Fries/Garlic & Onion Fries/  
Fries with Garlic Aioli 1/7 4  
Steamed Greens 4  
Creamed Potato 3/7/10 4  
Hash Brown Fries, Chilli Jam Smoked Cheese 1/7 5  
Braised Apple and Red Cabbage 4

## ALLERGENS

1 Wheat 8 Nuts  
2 Crustaceans 9 Celery  
3 Eggs 10 Mustard  
4 Fish 11 Sesame Seeds  
5 Peanuts 12 Sulphites  
6 Soya 13 Lupin  
7 Dairy 14 Molluscs

