



**Dinner Menu €52pp**

Soup of the day

Jameson free range chicken liver pate, Cumberland jelly, crusty sourdough, fig and apricot chutney

Panzanella salad, heirloom tomatoes, goat's feta, garlic croutons, sherry vinegar dressing

Garlic and chilli prawns pil-pil, crusty bread

Salt and pepper calamari, soya and chilli sauce

Panko crumbed pork belly, rice noodle salad, peanut, chilli and lime dressing

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Jameson marinated featherblade of beef, cauliflower puree, tenderstem broccoli, roast carrots, seasonal potato, roast garlic, honey and rosemary sauce

Jameson and miso marinated cod, spring vegetable nage, seasonal potatoes

Chicken tikka masala, basmati rice, poppadom (vegetarian option also available)

Confit duck leg, orange and fennel salad, seasonal potatoes, orange sauce

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Rhubarb and custard crème brulee, shortbread biscuit

Banana and salted peanut parfait, toffee sauce

Warm almond, lemon and polenta cake, blueberry and rosemary compote, vanilla ice cream

Baldwin's Jameson ice cream, chocolate sauce, honeycomb

Tea/coffee