/IBE & DINE

STARTERS

Carlingford Oysters

11.50

shallot vinaigrette (mollusc, sulfur dioxide)

Chicken Liver Parfait

12.50

candied walnut, apple chutney, toasted brioche (wheat, sulfur dioxide, walnut, milk, eggs, soy)

Castletownbere Crab

13.50

smoked salmon, apple and fennel salad (fish, crustacean, sulfur dioxide, milk, mustard)

Soup of the Day (PB)

8.50 (celerv)

Papri Chaat (VE)

8.50

Crispy fried wafers, chickpeas, tamarind chutney,

yoghurt, and chaat spices (wheat, milk, mustard, sulphur dioxide)

MAINS

10oz Sirloin Steak

37.00

field mushroom, shallot, skinny fries, choice of peppercorn sauce or garlic butter (wheat, milk, celery, sulphur dioxide, mustard)

Seared fillet of Seabass

24.00

samphire, capers, lemon, baby potato (fish milk)

Roast breast of Chicken

24.00

fondant potato, cavelo nero, n'duja cream sauce (milk, celery, sulfur dioxide)

Roast Fillet of Cod

23.00

cauliflower, baby carrots, tarragon cream (milk, fish)

Potato Gnocchi (VE)

17.00 sweet potato, wild mushroom, pesto cream (wheat, milk, pinenuts)



Milk Chocolate Tart

9.50 berry compote (wheat, milk, soy)

Passion Fruit Cheesecake

9.50 (wheat, milk, soy)

Ginger Sponge Pudding

9.50 (wheat, milk, egg)

Mespil Cheeseboard

13.00 (wheat, milk, celery)

Ice-Cream Sundae

9.50

wafer, crushed oreos, raspberry sauce, marshmallow (milk, wheat, soy)

Skinny Fries (VE) 5.50 (wheat)

Sweet Potato Fries (VE)

Maple Glazed Carrots (VE)

5.00 (wheat, milk)

Gnocchi with Garlic Butter and Peas

6.00 (wheat, milk)

Mixed Leaf Salad (VE)

5.00 (milk)

SIDES

7.00 (wheat)