



MCLAUGHLIN'S RESTAURANT DINNER MENU

TO START...

Roasted Tomato & Fennel Soup
traditional soda & treacle bread with country butter

Smoked Chicken Salad
sundried tomato, onion, black olive, wholegrain mustard dressing

Duck Liver Pate
toasted ciabatta, tomato chutney

Oak Smoked Salmon & Crabmeat Tian
garden leaves, basil oil

TO FOLLOW...

Chargrilled 21 Day Aged 10oz Irish Angus Sirloin Steak
onion rings, pepper sauce

Roasted Salmon Fillet
spring onion mashed potato, bok choy, lemon & dill beurre Blanc

Supreme of Chicken
pearl onion, bacon & cabbage ragout

Spinach & Ricotta Tortellini
parmesan cheese, basil pesto

Pan Fried Fillets of Seabass
buttered asparagus, sauce vierge

All the above are served with a selection of market vegetables.



TO FINISH...

Dark Chocolate Fondant

black cherry compote, mascarpone ice cream

Selection of Homemade Ice-Cream (GF on Request)

raspberry tuile snap, chocolate sauce, fresh berries

Steamed Apple & Blackberry Pudding

apple cinnamon ice cream

Raspberry Crème Brulee

vanilla short bread biscotti

Rhubarb Posset

rhubarb orange purée, crisp ginger crumble, brandy snap



Freshly Brewed Bewleys Tea / Coffee

Please inform your server if you have any food allergies or special dietary restrictions.