

ARKLE

MOTHER'S DAY MENU

TO START

Roast Parsnip & Apple Soup

With Crisp Leek and Charred Sourdough (1, 2, 7) (V)

Buffalo Mozzarella & Vine Tomato

With Fresh Basil, Extra Virgin Olive Oil and Maldon Sea Salt (7) (V) (GF)

Basque Style Prawn Pil Pil

Gubeen Chorizo, Garlic & Chilli Oil, Flat Leaf Parsley and Charred Sourdough (2, 3)

Ballycotton Smoked Salmon

Caperberries, Semi Sundried Tomatoes, Picked Red Onion, Horseradish Crème Fraiche and Sourdough Crisp (2, 5, 7)

THE MAIN EVENT

Slow Cooked Lamb Shoulder

Wild Garlic Mash, Minted Crushed Peas (1, 7) (GF)

Overnight Braised Kildare Beef Featherblade

Celeriac Mash, Roast Carrot, Parsnip & Balsamic Shallot and Thyme Jus (1, 7) (GF)

Roast Supreme of Irish Chicken

Classic Caesar Salad, Pancetta Crisp, Aged Parmesan, Sourdough Croutons, Skin on Chips (2, 7)

Pan Seared Sea Trout

Pak Choi, Coconut Broth Reduction, Turmeric Scented Jasmine Rice (5) (GF)

Shaker's Bangladeshi Dahl

Red Lentil, Yellow Split Pea, Roast Sweet Potato, Cardamom Scented Basmati Rice, Dairy Free Yoghurt and Naan Flat Bread (2) (VG)

SOMETHING SWEET

A Plate of Our Pastry Kitchen's Favourite Dishes

Chocolate Tart, Brioche Bread & Butter Pudding, Upside Down Rhubarb Cheesecake (2, 4, 7, 10) (V)

Served with Freshly Brewed Tea and Coffee

ALLERGENS

1 - Celery, 2 - Cereals containing gluten, 3 - Crustaceans, 4 - Eggs, 5 - Fish, 6 - Lupin, 7 - Milk, 8 - Molluscs, 9 - Mustard, 10 - Nuts, 11 - Peanuts, 12 - Sesame seeds, 13 - Soya, 14 - Sulphur Dioxide (sulphites)

(V) – VEGETARIAN OPTIONS AVAILABLE, (VG) – VEGAN OPTIONS AVAILABLE, (GF) – GLUTEN FREE OPTIONS AVAILABLE