



*Beech Hill*  
COUNTRY HOUSE

*To Begin*

Soup of the Day (v) **£5.95**

Confit Chicken, Ham Hock, Duck terrine, Piccalilli, Brioche **£7.00**

Roast Pork Belly, Cauliflower, Apple, Pickled Raisins **£7.00**

Garden Salad, Beetroot, Asparagus, Radish, House Vinaigrette, Shaved Feta **£7.00**

Crisp Prawn, Marinated Tomato, Siracha, Crème Fraiche (v) **£7.00**

**Special – Chefs Special Available Daily**

*All Starters served with a homemade bread selection, aged balsamic vinegar, rock salt and olive oil*

*To Follow*

10 oz Dry Aged Hereford Beef Sirloin, Pearl Onion, Pancetta, Mushrooms, Crisp Potatoes, Red Wine Jus  
**£24.00**

Glyn Valley Chicken Breast, Bacon Jam, Asparagus, Asparagus Veloute **£16.00**

Slaney Valley Lamb Rump, Green Beans, Courgette, Lovage, Lamb Jus **£19.00**

Market Fish, Cockles and Mussels, Tarragon, New Potato **£19.00**

Garden Nettle Puree Risotto, Asparagus, Cured Egg Yolk, Parmesan (v) **£15.00**

**Special – Chefs Special Available Daily**

*All main courses served with seasonal vegetables and potatoes-please ask your served of the choice this evening*

*To Finish*

Sticky Toffee Pudding, PX Raisin, Vanilla Ice Cream, Toffee Sauce **£6.95**

Lime Pannacotta, Mango, Passionfruit, Saffron & Mint **£6.50**

Strawberry Bacherin, Basil Ice Cream, Lemon and Black Pepper **£6.95**

Chocolate Cremaux, Pistachio, Raspberry, Brown Butter Blondie **£6.95**

Ice Creams or Sorbet, Brandy Snap **£5.50**

Irish Cheese, House Crackers, Grapes, House Chutney - **£9.00**