



Welcome to The Lighthouse.

Hazel, our Head Chef has embraced the use of carefully selected local and seasonal quality foods. Under her supervision her team have created inspiring culinary dishes.

STARTERS

Whiskey, Orange Cured Salmon Fennel, Sour Cream, Dill Oil	£8.00
Clements Free Range Crispy Hens Egg Asparagus, Anchovy Soldiers, Trout Caviar	£7.00
Seared Scallops Pea Puree, Black Pudding, Green Apple Gel	£12.00
Pressed Confit of Duck Terrine Red Onion Marmalade, Crystallised Pistachio Nut	£8.00
Soup of The Day(V) Homemade Warm Bread	£6.00
Salad of Blue Cheese, Pear, Roast Pecan Nut Maple & Balsamic Vinaigrette	£8.00



MAIN COURSE

Carnbrooke Supreme of Chicken	£24.00
Fricassee of Smoked Bacon, Roast Chestnuts, Sprout, Champ, Chicken Jus Gras	
Compressed Begny Hill Pork Belly	£25.00
Gracehill Black Pudding, Savoy Cabbage, Crispy Pigs Cheek	
Fillet of Salmon	£25.00
Baby Potatoes, Samphire, Shrimp & Caper Beurre Noisette	
Seared Loin of Venison	£32.00
Venison Pithivier, Celeriac Remoulade, Blackberry Jus	
Feather Blade of Beef	£23.00
Garlic & Rosemary Mash, Beef Jus	
10oz Sirloin Steak Garni	£38.00
Chunky Chips, Black Peppercorn Sauce	
Beetroot Risotto	£18.00
Crispy Feta Cheese	

SIDES

French Fried Onions	£4.00
Chunky Chips	£4.00
Parmesan Fries	£4.00
Honey Roast Winter Root Vegetables	£4.00

Our chefs will do their utmost to adjust any dish to suit your dietary requirements or personal preference.



DESSERT

Cherry Panna Cotta Meringue Kisses	£8.00
Iced Coconut Parfait Rum, Pineapple Salsa	£8.00
Lemon Curd Tartlet Raspberry, Clotted Cream	£8.00
Chocolate Mint Delice Salted Caramel	£8.00
Bread & Butter Pudding Caramelised Banana, Cinnamon Custard	£8.00
Selection Irish Cheeses Plum & Apple Chutney & Cheeses Biscuits	£10.00