



Valentine's Dinner Menu

Our Main Course

As A Snack

Whole Mixed Gordal Olives 4.50*

Smoked Nuts and Wasabi 5.00

Our Own Treacle Brown Bread and Organic Focaccia with Whipped Butter 5.00

As A Starter

Harissa Roasted Lamb shoulder 14.50*
Yoghurt Flatbread, Feta, Pomegranate

Ham Hock Terrine 12.50*
Cider Gel, Burnt Apple, Pickled Raisin
Crispy Caper, Sourdough

Truffle Mushroom Arancini 12.50
Red Pepper Pesto, Cais Na Tire

Crispy Calamari 13.00*
Kombu Salt, Sorrel and lemon Aioli, Rocket

Salmon Gravlax 13.50*
Beetroot, Buttermilk Dressing, Soda Bread

Pink Peppercorn Labneh 12.00*
Kuri Squash, Endive, Smoked Almond,
Burnt Honey

Braised Beef Shortrib 33.00*
Horseradish, Parsnip Remoulade,
Buttered Kale, Pomme Frite,
Red Currant Glaze

Pan Roasted Hake 30.00*
Prawn Bisque Orzo, Prawn Courgette,
Tomato, Fennel Salad

Andarl Farm Pork Rack 33.00*
Glazed Carrot, Tender Stem,
Fondant Potato, Mustard emulsion

Pea and Potato Gnocchi (V) 29.00*
Butter Leeks, Spinach, Larry's Goat
Cheese, Mint Gremoulata

Brown Butter Monkfish 33.00*
Burnt Onion, Sweetheart Cabbage,
Dillisk Hash Brown, Rojo Chimichurri

Dried Aged Hereford Cote de Boeuf 88.00*
Bone Marrow Hasselback, Confit
Shallots, Greens, Beer Pickled Onion

Sides

Home Cut Fries 4.90*
Potato Gratin 4.90*
Organic in Seasons Vegetables 4.90*

All dishes followed by an* are or can be made Gluten Free.
If you have any allergies, please ask to see our allergen list.



Valentine's Dessert Menu

Sweet Treats

Rhum Baba Chilli Rum Pineapple, Rum Raisin Ice Cream	9.90
Glass of Coteau du Layon, Chateau de la Roulerie, Dessert Wine	9.00
Malt Chocolate Delice Hazelnut Gelato, Nutty Crumb	9.90
Berry Bomb Alaska Vanilla Sponge, Berry Parfait, Italian Meringue, Crème Patissiere	9.90
Table Side Barbeque Smares for 2 Nadia's Marshmallow, peanut butter Cookies, Warm Baileys Sauce	16.00
Our Trio of Irish Cheese St Tola ash, Young Buck Blue Cheese, Ballylisk Brie, Chutney & Rye Cracker	14.00
Blackrock Affogato House Biscotti, Shot of Espresso	12.00

Our Special Coffee

Baileys Coffee	9.50
Frangelico Coffee	9.50
Spanish Coffee	9.50

All Served with Dillisk
& White Chocolate Fudge

After Dinner Drinks

Blackrock Baileys Espresso-Tini Baileys, Kahlua, Double Espresso	13.00
Cupid Cocktail Micil Gin, Triple sec, Lemon Juice, Strawberry Puree, Egg White	13.00
Crème de Menthe	6.00
Frangelico	6.00
Limoncello	6.00
Baileys	6.00

Port

White Port Ferreira	5.50
LBV Port, Offley	7.50
10 Years tawny Port	8.00

All dishes followed by an* are or can be made Gluten Free.
If you have any allergies, please ask to see our allergen list.