



Priory
House
Restaurant

“Milieu “ (Me-lyoe)

Starters (from £4.20-£6.90)

Soup Du Jour

Served with a Slice of Homemade Bread and Butter (H) (V)

Caramelised Beetroot and Mâche Salad

Served With Crumbled Roquefort Cheese & Toasted Walnuts (H) (V)

Head Chef Sean's Crispy Pasta Pillows

With Salted Radishes, Garlic Oil, Sun dried Tomatoes & Parma Ham or Ricotta Cheese (H) (V)

Ashley's Pork Trotters

With Wild Mushrooms, Gribiche Sauce & Truffle Oil Dressing

Smoked & Steamed Salmon Rillette

Served with Homemade Toast & Lemon Dressing (H) (Contains raw egg)

Duo of Barbary Duck

Home Cured Fillet with a Liver Loaf, Fennel Puree & Cherry Sauce

Carpaccio of Venison (only served raw)

Dressed with a Lemon & Dijon Mustard Infusion, Parmesan Cheese Shavings & Lambs Lettuce

Mains (from £14.20-£18.90)

Simply Stuffed Pepper

With Infused Rice Filling & Gruyere Cheese (H) (V)

Feta & Filo Pies

With Toasted Sesame Seeds & Roasted Peppers (H) (V)

Oven Roasted Corn Fed Chicken Supreme

Served on Top of a Light Casserole of Mushroom, Leek & Fig (H)

Whole Oven Roasted Poussin

Served with a Rosemary Jus

Parcel to Plate, Keenan's Rainbow Trout Fillet

Steamed with Radishes & Confit Peppers, inside It's Own Little Pouch (En Papillote) (H)

Keenan's Fish of the Day (Depending on the Boats)

Served with a Vibrant Tomato Sauce and Fennel & Onion Confit

Marinated Pork Fillet Moorish Style

Served with Sage Jus and Raisin Jam

Kettle N. Irish Sirloin Steak

Served with Pommes Frites

Slowly Braised Rabbit Leg

Served with Flageolet Beans & Jus Infused with Thyme

Side Orders £ 2.80

Roasted Vegetables, Cauliflower Gratin, Mixed Green Salad, Garlic Ruff Cuts, Sugar Snap Peas, Chips, Carrots, Creamed Potatoes

Please note that the above is a sample menu and that from time to time certain dishes may be adapted



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Home Made Desserts £ 4.60 each

Berry Heaven Tart, Crunchy & Soft Meringue Filling
Granny Smith & Pâte Brisée Tarte Tatin With a Dollop Of Crème Fraiche
Very Chocolate Choccy Tiramisu
Almond & Ginger Cake with a Gooseberry & Stem Ginger Crème Chantilly
Soft and not too Heavy, Ticks all the Boxes for a Beautiful Cheesecake
Cheese Board -Chef's Recommendation