STARTERS

Homemade Soup Of The Day (1,2,7) Served with crusty roll

Chilli Beef Nachos (2,7) (GF) Served with sour cream

Breaded Mushrooms (2.4.7) Cream cheese & herb stuffed mushrooms, tomato relish

Cheesy Garlic Bread (2,7) Served with garlic mayo dip

Salt & Chilli Chicken (2,4,10,11) Asian slaw & lime dressing

MAINS

Free Range Turkey & Honey Glazed Ham (2,4,7,14)Sage & onion stuffing, creamy mash, cocktail sausages, roast gravy

Slow Cooked Irish Beef (2,4,7,9,14)

Buttered mash, home made Yorkshire pudding, carrot puree & rich red wine jus

Slow Cooked Leg of Lamb (2,4,7,14)

Buttered mash, home-made Yorkshire pudding & red wine jus

10oz Sirloin Steak (supplement £10) (7,14)

With sauté onions and mushrooms, carrot puree, pepper sauce & choice of side

DESSERTS –

Apple & Cinnamon Crumble (2,6,7) Custard, vanilla ice cream

Belgian Chocolate Brownie (2,4,7) Warm chocolate sauce & honeycomb ice cream

Crunchie Delight (2,4,7)

Honeycomb ice cream, crunchie pieces, toffee sauce & fresh cream

Cheesecake of the Day (2,4,7) (Ask your server)

Sticky Toffee Pudding (2,4,6,7) Homemade caramel sauce with vanilla ice cream

Selection of Ice Cream & Jelly (4,7)

ALLERGENS:

1 celery | 2 cereals including gluten | 3 crustacean | 4 egg | 5 fish | 6 lupin | 7 milk 8 molluscs | 9 mustard | 10 nuts | 11 peanuts | 12 seasame 13 soya | 14 sulphur dioxide, sulphites



Vegetable Stir Fry (V) (6,12,13)

Basmati rice, fresh herbs served with chips

Fish of the Day (Ask your server) (5,7,10,14) (GF)

Clonakilty black pudding mash, tender stem broccoli, bacon jam, pea & mint velouté

Escalope of Chicken (7,14)

Served on a bed of mash, roasties with choice of sauce

