# **STARTERS**

# **Homemade Soup Of The Day (1,2,7)**

Served with crusty roll

# Garlic & Herb Breaded Brie Wedge (2,4,7,14)

Cranberry chutney & candied walnuts

# **Breaded Mushrooms (4,7,13)**

Cream cheese & herb stuffed mushrooms, tomato relish

#### Smoked Bacon Caesar Salad (2,4,7,14)

Herb croutons, parmesan

# Salt & Chilli Chicken (2,4,10,11)

Napa salad & lime dressing



# **MAINS** -

# Free Range Turkey & Honey Glazed Ham (2,4,7,13)

Sage & onion stuffing, creamy mash, pigs in blankets, roast gravy

# Slow Cooked Irish Beef (2,4,7,9,13)

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

# Irish Supreme of Chicken (6,7,13)

Hasselback baby boils, carrot puree & rich jus

#### 10oz Sirloin Steak (supplement £10) (7,13)

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

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

Basmati rice, fresh herbs served with chips

# Fish of the Day (Ask your server) (2,5,6,7,13)

Baby boils, cherry tomatoes, bacon lardons, samphire, herb cream sauce

# Escalope of Chicken (7,9,13)

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

# **DESSERTS**

#### Warm Apple Crumble Slice (2,4,7)

Vanilla custard & ice cream

#### **Belgian Chocolate Brownie (2,4,7)**

Warm chocolate sauce & honeycomb ice cream

# Malteser Meringue Nest (2,4,7)

Honeycomb ice cream

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

Fresh cream & raspberry coulis

# Sticky Toffee Pudding (2,4,7)

Served with caramel sauce & 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 peanut | 11 sesame | 12 soya bean 13 sulphur dioxide, sulphites | 14 tree nuts

