## 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 ( $2,7,13$ )
Cream cheese \& herb stuffed mushrooms, tomato relish

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

Herb croutons, parmesan
Salt \& Chilli Chicken (2,2,10,11)
Napa salad \& lime dressing


## SUNDAY MENU

SUNDAY LUNCH

## 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 (2,2,7)
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 (2,2,7)
Served with caramel sauce \& ice cream
Selection of Ice Cream \& Jelly ( $\mathbf{2}, 7$ )

## ALLERGENS:

1 celery | 2 cereals including gluten $\mid 3$ crustacean $\mid 4$ egg | 5 fish $\mid 6$ lupin $\mid 7$ milk 8 molluscs | 9 mustard | 10 peanut | 11 sesame | 12 soya bean

13 sulphur dioxide,sulphites | 14 tree nuts


