



*P*re Starter Nibbles

Garlic Bread (1,3,7)
Lashings of Garlic Butter & Mature Cheddar £6.00

*T*o Begin

Bollie Goats Cheese Bon-Bons, (7) £8.00
With Caramelised Pear & Red Onion Chutney, Rocket & Fresh Parmesan
Salad

Homemade Soup of the Day (7,9) £6.50

Breaded Mourné Button Mushrooms (1,3,6,7,10) £8.00
Filled with Mature Cheddar Cheese, Smoked Bacon, Garden Herb Mayonnaise
Dressed Salad Leaves

Crispy Chicken Goujons (1,3,6,7,10) £8.50
Free Range Chicken Goujons, Indian Spiced slaw & Chilli Mayonnaise

Traditional Prawn Cocktail (2,3,10,12) £9.00
Crisp Baby Gem, Vine Tomatoes bound in a Rich Marie-Rose Sauce.



Main Course

Sirloin (€5.00 Supplement)		£27.00
Fillet (€7.00 Supplement)		£29.00
Crispy Onion Ring, Brandy Cream Sauce (1,3,6,7,12)		
Lamb Rack (7,12)		£23.00
Slow Roasted Lamb Rack, Champ, Honey Glazed Baby Carrots, Merlot Wine Jus.		
Sauté Fillet of Free Range Chicken (7,12)		£21.00
Oyster Mushroom, Cured Lardons, Tarragon Emulsion		
Chicken Maryland (1,3,6,7)		£19.00
Breast of Chicken with Bacon, Tomato, Pineapple and Banana Fritter		
Honey Roasted Confit Duck Leg (1,3,9)		£19.00
Asian Greens, Spiced Noodles		
Baked Salmon (4,7,12)		£20.00
Creamed Cabbage, Wild Garlic Chargrilled Asparagus		
Pan Seared Seabass (4,7,12)		£21.00
Roasted Courgette, Red Pepper Salad, Fine Garden Herb Velouté		

All Main Courses come with a side order included



*A*dditional Sides £4.50



Chefs Market Vegetables	(7)
Champ	(7)
Homemade Triple Cooked Chipped Potatoes	(6)
Creamy Garlic Potatoes	(7)
Triple Cooked Garlic Chips	(6)
Sauté Mushrooms	(6)
French Fried Onions	(1, 3, 6)

Food Intolerance Information

1) Gluten 2) Crustacean 3) Eggs 4) Fish 5) Peanuts 6) Soybean
7) Milk 8) Nuts 9) Celery 10) Mustard 11) Sesame 12) Sulphites
13) Lupin 14) Molluscs

