



To Begin....

Traditional Prawn Cocktail £9.5 (1, 2, 3, 10, 12)
Crisp Baby Gem, Vine Tomatoes bound in a Rich Marie-Rose Sauce.

Duck Spring Roll £9 (1, 3, 6, 12,14)
Aisian Salad, Soy Sauce

Stuffed Panko Crumbed Mushrooms £8.5 (1, 3, 6, 7, 9, 10)
Maple Cured Bacon, Mature Cheddar, Roasted Red Pepper & Garlic Mayonnaise

Chefs Homemade Soup of the Day £6 (1)
Served with an Oven Baked Bread Roll

Mixed Fruit Bowl £6
Served with a Chilled Citrus Sorbet

Onto the Main....

Steak Burger £17 (1,3,7,10)
Bacon, Cheese, Beef Tartare, Baby Gem Lettuce with a South West Sauce & Chips

Roast Sirloin of Prime Irish Beef & Yorkshire Pudding £15 (1,3,7,12)
Served with a Brandy & Black Peppercorn Corn Cream

Pan Fried Breast of Chicken £16 (1, 3, 6, 7, 12))
Cauliflower Puree, Black Pudding Crumb, Sandyman Sauce

Honey Roasted Turkey & Ham with a Fried Herb Stuffing £15 (1,10)

Roast Stuffed Leg of Lamb £15 (1,7)
Rosemary & Thyme Jus

Baked Salmon £19 (1, 3, 6, 7, 9, 12, 13)
Chorizo & Bean Stew, Saffron Rouille

Selection of Seasonal Fresh Market Vegetables and Potatoes

To Finish....

Please ask for Todays Dessert Menu £7

Specially Blended House Tea & Coffee £3

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