



## STARTERS

Soup of the Day (V) (VE) (GF) £6.75  
fresh bread roll

Chicken Liver Pate £8.25  
mixed leaves, brioche toast

BBQ Marinated Belly Pork (GF) £8.95  
thai dressed salad

Prawn Cocktail (GFO) £8.95  
marie rose sauce, guinness bread

## SIDES

Hand Cut Chips £4.50

Fries £4.50

Seasoned Fries £4.50

Garlic Bread £4.00

Garlic Bread with Cheese £4.50

Salt & Pepper Hash Browns £4.50



# The Restaurant

## MAINS

Pan Roasted Salmon (GF) £20.75  
leeks, spring onions, crushed roast  
potatoes, white wine velouté

Homemade Irish Lamb Stew (GF) £17.95  
autumn greens

Roasted Chicken £18.95 (GFO)  
with gnocchi and mushrooms in a tarragon  
sauce

Mixed Risotto (V) (VE) £16.95  
barley, feta cheese & roasted tomatoes

Sirloin of Roast Beef £17.95  
Nut Roast (V) (VE) (GFO) £14.95  
both served with roast potatoes, yorkshire  
pudding, carrots, greens

MIMOSA £7.50  
APEROL SPRITZ £7.95  
HUGO SPRITZ £7.95  
LIMONCELLO SPRITZ £7.95



## DESSERTS

Crème Brulée (GFO) £7.95  
topped with honeycomb,  
shortbread biscuit



Chocolate Brownie (GF) (VE) £7.95  
vanilla ice cream

Apple & Blackberry Crumble £7.95  
crème anglaise

Vanilla Cheesecake £7.95  
fruit coulis



## ALLERGENS

We can't guarantee any of our food is suitable  
for those with allergies due to high risk of  
cross contamination in our multi-ingredient  
kitchens. If you are interested in an allergen or  
ingredient in our food, please check our full  
ingredient information from our management  
team or senior chef on duty.

