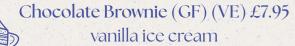


The Restaurant



DESSERTS

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



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.

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



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









