

SATURDAY MENU
2 COURSES £19.95 3rd COURSE £4.00
Peach Prosecco Bellini £3.95 Per Glass

Soup of the Day

Please ask for todays soup

Prawn & Crayfish Cocktail

Wrapped with Cucumber, Lettuce & Marie Rose Sauce (G,M,E,C,Sul)

Tempura King Prawns

with sweet chilli and coconut (G,C)

Breaded Brie

Toasted bread and red onion chutney (G,M,E)

Thai Style Salmon Fish Cake

Asian slaw and Thai style dressing (G,M,E,F,C,Sul)

Scotch Egg

with roasted garlic mayonnaise and crispy bacon (G,M,E)

Indian Platter

chicken tikka, lamb somasa and onion Bhaji (M,G,Mu,E)

Turkish Platter

halloumi, cacik, hummus, olives, sucuk and pitta (G,M,Se)

Chinese Platter

mini duck spring roll, BBQ ribs, chicken satay and seaweed (So,G,Pn,E,C,Se)

Herb Crusted Lamb Rump

Dauphinois and carrot textures (G,So,M,Mu,)

Cider Braised Pork Belly

Bacon lardons and savoy, caramelised apple and mash (So,G,M,Sul)

Liver & Bacon

Mash and Gravy (So,G)

8oz Fillet Beef Wellington

Mash and red wine gravy(£7.50supplement)(So,G,M,Mu,E)

Shellfish Linguine

clams, king prawns and mussels in a tomato sauce (G,E,C,Mo,Sul)

10oz Ribeye Steak

roasted tomato and mushroom, fat chips and peppercorn sauce (£5.00supplement)(So,G,M)

Fish & Chips

Lemon and tartare sauce (G,Mu,E,F)

Goats Cheese and Vegetable Wellington

With Tomato sauce (G,M,Sul,Ce)

Prawn and Monkfish Curry

Comes medium hot, Served with Basmati Rice (M,F,C,Mu)

Haddock, Salmon and Cod Fish Cake

Pea Pure, Fried Egg and French Fries (G,F,M,E,Mu)

Baby Roasted Potatoes, French Fries, Fat Chips
Cauliflower cheese(G,M,Mu), Spinach, Mixed Vegetables
£3.00 per item

Allergy Key

Milk(M), Eggs(E), Gluten(G), Fish(F),Crustaceans(C), Lupin(L), Sulphites(Sul), Tree-nuts(Tn), Peanuts(Pn),
Soya(So), Sesame(Se), Celery(Ce), Molluscs(Mo), Mustard(Mu)

10 % DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

DESSERT MENU

Apple, Pear and Blackberry Crumble

Served with Custard and Vanilla ice cream (G,M)

Chocolate Torte

Served with chantilly cream, chocolate crumb and raspberries (G,M,So,E)

Jam and Coconut Sponge

Served with coconut ice cream, tuile biscuit and strawberry couli (G,M,E)

White Chocolate Profiteroles

Filled with white chocolate cream and hot chocolate sauce (G,M,E,So)

Cheesecake of The Day

Please ask for todays flavour (G,M)

Ice Cream and Sorbet Selection

(So,Tn,M)

Cheeseboard Selection (£2.00 Supplement)

Cheddar, Brie and Stilton served with cheese biscuits, chutney, grapes and celery (G,M,Mu,E,Ce,Se)

Allergy key

Gluten (G), Milk (M), Soya (So), Eggs (E), Tree-nuts(Tn), Mustard (Mu), Celery (Ce), Sesame (Se)

AFTER DINNER DRINKS

Floating Coffee £4.95

Liquor Coffee £6.95

Irish whisky, Tia Maria, Baileys

Espresso Martini £10

Pornstar Martini £10

Cosmopolitan £10

Limoncello £3.95

Baileys £4.45