



Starters

WINTER VEGETABLE AND BARLEY BROTH

Served with Guinness Wheaten bread

HOMEMADE CHICKEN LIVER PATE

Classic Cumberland sauce and toasted brioche

SALT AND CHILLI SQUID,

Crispy prawns roast peppers and lemon coriander aioli

CARAMELIZED GOATS CHEESE

Walnut salad roasted pear and honey mustard vinegarett

TRADITIONAL GARLIC MUSHROOMS

Deep fried breaded mushrooms stuffed with garlic cheese and garlic butter

CAESAR SALAD

Cajun blackened chicken,bacon lardons garlic croutons and a creamy Caesar dressing

Mains

FIREROASTED TURKEY, HONEY BAKED HAM

Roast onion and sage stuffing, market vegetables buttered mash, duck fat roast potatoes and pan gravy

DRY AGED PRIME IRISH SIRLOIN STEAK (£5 supplement)

Portobello mushroom crispy onions, triple cooked hand cut chips with pepper corn cream

OVEN BAKED ATLANTIC SALMON

Wilted spinach Condit fennel with lemon and chive hollandaise sauce

SLOW COOKED MARINATED CHICKEN

Parma ham,chorizo and caramelized onion mash with pan gravy

LINGUINE PASTA

Chicken chorizo , wild mushroom, garlic, sundried tomato, asparagus served with garlic ciabatta

BAKED CAMEMBERT

Served with chilli and lime flat breads garlic potatoes spinach and roasted red onion

Desserts

TRADITIONAL CHRISTMAS PUDDING

With brandy butter and mulled spice fruits

APPLE AND BLACKBERRY CRUMBLE

Drambuie custard and clotted cream

STICKY TOFFEE PUDDING

Honeycomb and banana ice cream with toffee sauce

RASPBERRY AND WHITE CHOCOLATE PAVLOVA

Winter berries, vanilla cream and strawberry coule

BAILEY'S CHEESECAKE

Bailey's vanilla bean ice cream freshly whipped cream



LUNCH & EARLY EVENING 12-4PM | MONDAY - THURSDAY £16.95 | FRIDAY-SUNDAY £18.95
EVENING 6PM-9.30PM | MONDAY - THURSDAY £23.95 | FRIDAY-SUNDAY £29.95