

STARTERS

Homemade Vegetable Soup, Brown Soda Bread

(1-WHEAT, 3, 7, 9)

Smoked Haddock & Cod Fishcake, Salsa Verde, Dill Crème Fraiche

(1-WHEAT, 3, 4, 7, 10)

Whipped Ardsallagh Goat's Cheese, Roasted Beetroot, Orange & Hazelnut Crunch, Pomegranate Molasse

(7, 8-HAZELNUTS, 12)

Shredded Silverhill Duck Salad, Soy, Chilli & Ginger, Toasted Peanuts

(1-WHEAT, 5-PEANUTS, 6, 7, 11, 12)

MAIN COURSE

Roast Sirloin of Beef, Yorkshire Pudding, Gravy & Horseradish Sauce

(1-WHEAT, 3, 6, 7, 10, 12)

Pan-Fried Chicken, Creamy Mushroom & Smoked Bacon Sauce

(7, 10, 12)

Roast Lamb Rump, Rosemary & Truffle Sage Jus

(7, 10, 12,)

Baked Salmon, Dill Cream Sauce

(4, 7, 12)

Martin O 'Dwyer's Sirloin Steak, Classic Pepper Sauce

(7)

Vegetarian: Green Lentil Dahl, Pickled Red Onion, Spinach & Riata & Steamed Rice

(7, 10, 12)

Served with Fresh Vegetables & Creamed Potatoes (7) or House Salad & Chunky Chips (1-Wheat, 10)

DESSERTS

Warm Traditional Apple Sponge, Custard & Cream

(1-WHEAT, 3, 7)

Orange Chocolate Brownie, Chocolate Sauce, Pecan Crumb, Vanilla Ice-Cream

(1-WHEAT, 3, 7, 8-PECAN)

Baked Rice Pudding, Fresh Cream and Jam

(7)

Italian Style Tiramisu

(1 WHEAT, 3, 6, 7)

A Chocolate Symphony

A chocolate sponge layered with white, milk and dark chocolate mousses

(1-WHEAT, 3, 6, 7)

Passionfruit Cheesecake

1- WHEAT, 6, 7

Ice Cream Sundae: Soft Whip Vanilla Ice Cream, Toffee Sauce, Pecan Crumble

(1-WHEAT, 3, 6, 7, 8-PECAN)

ALLERGENS: (1)CEREALS - GLUTEN (2)CRUSTACEANS (3)EGGS (4)FISH (5)PEANUTS (6)SOYABEANS (7)MILK (8)NUTS (9)CELERY (10)MUSTARD (11)SESAME SEEDS (12)SULPHUR DIOXIDE (13)LUPIN (14)MOLLUSCS. ALL ALLERGENS ARE USED IN OUR KITCHEN AND TRACES MAY OCCUR.