



EVENING SPECIAL MENU

Served Sunday - Thursday 4.30pm - close

1 Course £12.95 - 2 Courses £13.95 - 3 Courses £16.95

3 Course Meal for 2 plus a Bottle of House Wine or 4 Beers £40

3 Course Meal for 2 plus a Bottle of Prosecco £46

STARTERS

Soup of the Day served with fresh baked bread roll [V] [G]

Ham Hock Fritters, curry spiced apple puree, carrot & rocket salad

Crispy Asian Sesame Chicken, sticky Asian sauce & Napa salad [G]

Chicken Liver Parfait, caramelised red onion chutney & toasted bread [G]

Keenan's Freshly Steamed Mussels, with Garlic & white wine cream & crusty bread [G]

Chicken Tempura with Yum's unique sauces

Salt & Chilli Squid, crunchy Thai salad with lime & chilli dressing

MAINS

Daube of Beef, Garlic & rosemary dauphinoise potato, crispy root vegetables & Guinness jus [G]

28 Day Salt Aged Sirloin Steak, Portabello Mushrooms, Slow Roast Tomato and Chunky Chips
(£5 supplement)

Seafood Provencal, Thai Coconut Rice & Crusty Bread [G]

Pan-fried Supreme of Chicken, Ham Hock Croquettes, Seasonal Vegetables & Creamy Cider Leek Sauce

Slow Roast Crispy Pork Belly, Black Pudding Bon Bons, Sweet Potato Puree,
Caramelised Onion & Garlic Jus

Pan Roasted Hake served with Champ, Creamy Seafood Chowder, Glazed Carrots
& Crispy Tobacco Onions [G]

Satay Infused Chicken, Sweet Chilli Noodles in Roasted Peanut Butter & Garlic Sauce [G] [V]

Sweet Potato & Lentil Curry with Rice and House Naan Bread [G] [V]

SIDES

Chunky Chips £3.25

Buttery Mash £2.95

Mixed Salad £2.95

Garlic Sauté £3.25

Seasonal Veg £3.25

[V] * Vegetarian or can be adapted to suit, [G] * Gluten free or can be adapted to suit.

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD
PREPARED HERE MAY CONTAIN
THESE INGREDIENTS: MILK, EGGS,
WHEAT, SOYBEAN, PEANUTS,
TREE NUTS, FISH & SHELLFISH.