

FOOD ALLERGIES & INTOLERANCES

WHEN MAKING YOUR ORDER, PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL. PLEASE BE ADVISED THAT FOOD ALLERGENS ARE HANDLED IN THE KITCHEN. IN SOME CASES, ALLERGENS MAY BE UNAVOIDABLY PRESENT DUE TO SHARED EQUIPMENT OR INGREDIENTS USED.
THANK YOU.

GLUTEN FREE

EVENING TIME SPECIAL MENU

Served Friday-Saturday 4.30pm-close

1 Course £14.95 ~ 2 Courses £17.95 ~ 3 Courses £20.95

3 Course Meal for 2 plus a Bottle of House Wine or 4 Beers £46

3 Course Meal for 2 plus a Bottle of Prosecco £56

STARTERS

Fresh Soup of the Day

Salt & Szechuan Pepper Chicken with Napa Salad & Teriyaki Dressing

Chicken Liver Parfait, Mango & Red Onion Chutney Dressed Baby Leaves

Honey Chilli Beef served with Basmati Rice

Cheesy Garlic Mushrooms

MAINS

Crispy Supreme of Chicken with Wild Mushroom & Madeira Sauce, Truffle & Parmesan Mash & Seasonal Vegetables

Himalayan Salt Aged Irish Sirloin Steak, Mushrooms, Onions, Tomato & Hand-cut Chips (*£6 supplement*)

Dry Cured Sugar Pit Bacon Chop, Buttery Mash, Braised Savoy Glazed Carrots & Honey Jus

18 Hour Slow Roast Daube of Irish Beef, Rosemary Baby Potatoes, Crispy Root Vegetables & Guinness Jus

Mediterranean Pan Fried Hake with Mixed Bean, Vegetable & Chorizo Broth & Pesto Jersey Royals

18 Hour Slow Roast Fermanagh Pork Belly, Colcannon Mash, Clonakilty Black Pudding, Cauliflower Puree and Rich Onion Jus

Roast Butternut Squash, Sweet Potato & Lentil Curry with Chilli & Coriander Basmati Rice

SIDES

Chunky Chips *£3.50*

Buttery Mash *£3.50*

Mixed Salad *£3.50*

Garlic Sauté *£3.50*

Seasonal Veg *£3.50*

Truffle &

Parmesan Chips *£4.00*