

MENU

STARTERS

Soup of the Day (Potato and Leek)

Heaney Wheaten

Traditional Prawn Cocktail

Marie Rose Sauce, Gem, Wheaten

Smoked Salmon Salad

Mixed Leaves, Feta, Hot Honey

Salt and Chilli Chicken

Siracha, Sesame

Goats and Beets Salad

Mixed Leaves, Apple, Beetroot, Honey Dijon Dressing

SIDES

Chunky Chips £4.5

Fries £3.5

Black Garlic Chips £5.5

Champ £4.5

House Salad £4.5

DESSERT

Lemon Meringue

Salted Caramel Roulade

Chocolate Brownie

Bramble Posset

Sticky Toffee Pudding

MAIN COURSE

Slow Roast Irish Beef

Homemade Yorkshire Pudding, Seasonal Veg, Mash, Roastie, Gravy

Roast Turkey and Glazed Ham

House Stuffing, Seasonal Veg, Mash, Roastie, Gravy

Roast Lamb

Seasonal Veg, Mash, Roastie, Lamb Jus

Catch of the Day

Please Check With Your Server

Jameson Chicken

Grilled Breast of Chicken, Jameson & Wild Mushroom Jus

Beer Battered Fish and Chips

Peas, Lemon, Tartare

10oz Sirloin Steak (£7 Supplement)

Please Check With Your Server

Served with Mushroom, Tomato, Chips, Pepper Sauce

Falafel Flatbread

Siracha, Raita, Chilli, Fries

Grilled Chicken Caesar Salad

Gem Lettuce, Smoked Pancetta, Parmesan, Croutons

6oz Hereford Beef Burger

Bacon, Cheese, Lettuce, Tomato, Brioche Bun, Fries

PLEASE ALERT A TEAM MEMBER TO ANY DIETARY REQUESTS. THOUGH WE DO ENDEAVOUR TO ACCOMMODATE ALL REQUESTS NUTS AND OTHER ALLERGENS ARE USED IN OUR KITCHEN THEREFORE WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS