

## Appetisers

<b>Soup of the Day</b> Homemade Soup, Herb Infused Oil, Bread	£7.50
<b>Giant Couscous and Goats Cheese Salad</b> Pomegranate, Mint, Onion, Olives	£11.50
<b>Honey Chilli Chicken</b> Grilled Chicken Strips, Asian Spices with Homemade Sweet Chilli Sauce	£10.50
<b>Pork Belly Porchetta</b> Roasted Fennel, Rocket, Apple Sauce	£10.50
<b>Pulled Chicken Croquettes</b> Nut-Free Waldorf Salad	£10.50
<b>Pan Seared Scallops</b> Pickled Radish, Pea Puree, Crispy Prosciutto, Infused Oil	£14.50
<b>Beet Carpaccio</b> Oranges, Radish, Cherry Tomatoes, Balsamic Reduction	£10.50
<b>Caesar Salad</b> Crispy Croutons and Parmesan Cheese Seared Chicken, Crispy Croutons Smoked Bacon Lardons Tiger Prawns, Crispy Croutons Smoked Bacon Lardons	<div>SmallLarge</div> <div>£9.50£15.50 £12.50£19.50 £13.50£21.50</div>

## Sharing

<b>House Nachos</b> Tortilla Chips Topped with Chilli Beef and Mexican Salsa, Avocado, Cajun Cream Cheese and Jalapeño	£13.50
<b>Charcuterie Board</b> Prosciutto, Chorizo, Olives, Fruits, Fig Puree, Crackers	£16.50
<b>Baked Brie Platter</b> Oven Baked Brie in a Skillet topped with Fig, Pomegranate, Blackberries and Maple Syrup served with Sliced Baguette and Seasonal Fruits	£16.50

## Burgers & Ciabattas

<b>8oz Gourmet Steak Burger</b> Brioche Bun, Smoked Apple Cheese, Bacon, Lettuce, Tomato, Onion Ring, Homemade Relish, Double Cooked Chips	£21.00
<b>Chicken Club Ciabatta</b> Grilled Chicken, Bacon, Tomato, Sriracha Mayo, Baby Gem, Cheese, Sweet Potato Fries	£21.00
<b>Philly Steak Sandwich</b> Slices of Seared Sirloin Steak, Red Onion, Cheese Sauce, Jalapeño, Skinny Fries, Salad	£22.00

## From Our Grill

<b>Smoked Ribeye Steak</b> Slowly Smoked and Reversed Seared Ribeye Steak, Crispy Onions, Coriander, Chimichurri, Choice of Sides and Sauce	£29.50
<b>10oz Sirloin Steak</b> Grilled Tomato, Homemade Onion Ring, choice of Sauce and Side	£32.00
<b>8oz Fillet Steak</b> Roasted Fennel, Tenderstem Broccoli, choice of Sauce and Side	£38.00
<b>Rack Of Lamb</b> Oven Roasted Rack of Lamb, Maple Mustard, Olive, White Wine Cream, Medley of Spring Roasted Vegetables, Mashed Potatoes	£28.00

## Mains

<b>Battered Fish and Chips</b> Battered Fillet of Cod, Double Cooked Chips, Mushy Peas, Tartar Sauce	£23.00
<b>Peppered Chicken Supreme</b> Oven baked Supreme of Chicken, Asparagus, Buttery Champ, Creamy Peppered Sauce	£23.00
<b>Grilled Salmon</b> Salad of Sundried Tomatoes, Asparagus, Tenderstem Broccoli, Spinach, Sliced Baby Potatoes, Salsa Verde	£24.00
<b>Braised Beef Short Ribs</b> Truffle Mashed Potato, Wild Mushrooms, Carrots, Au Jus	£24.00
<b>Red Thai Curry</b> Choice of Beef, Chicken, Vegan Served with Rice, Flatbread	£22.00
<b>Seared Seabass</b> Fresh Tomatoes, Basil, Olives, Red Onion, Scampi	£26.00
<b>Sous Vide Breast of Duck</b> Sweet Potato Fondant, Madeira, Honey Roasted Carrots, Asparagus	£25.00
<b>Fusilli Pasta Primavera</b> Fresh Seasonal Vegetables, Olive Oil, Creamy Sauce, Parmesan, Garlic Bread, choice of Chicken, Bacon or Salmon	£24.00
<b>Vegan Wellington</b> Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils Wrapped in Vegan Puff Pastry	£19.50

Any Food Allergies please notify your server

*Food Allergens Guide*

**(GF)** Most of the above dishes can be prepared gluten free please contact your server for details

**(DF)** Dairy Free   **(V)** Vegetarian Option   \* Dietary Adjustment Available



Allergen Information

Please be advised that food allergens are handled in the kitchen, in some cases allergens may be unavoidably present due to shared equipment or the ingredients used

## Side Dishes £4.50

Tossed Salad	Baby Potatoes
Boiled Rice	Double Cooked Chips
Sweet Potato Fries	Scallion Mash
Skinny Fries	Mashed Potatoes
Garlic Fries	Homemade Onion Ring
Parmesan Fries	Roasted Vegetables

## Sauces £3.00

Peppercorn Sauce
Bushmills Sauce
Gravy
Blue Cheese Cream
Garlic Butter
Salsa Verde

Desserts

<b>Pavlova Sphere</b> Meringue Sphere Served, Seasonal Fruits, Whipped Cream, Homemade Coulis	£9.00
<b>Classic Crème Brûlée</b> Rich Creamy Creme Brûlée, Summer Fruit, Viennese Biscuit	£9.00
<b>Mango and White Chocolate Cheesecake</b> Layers of Mango Puree, White Chocolate Cheese, Thin Biscuit Base, Berry Coulis	£9.00
<b>Banana Split</b> Caramelised Banana, Mascarpone Cream, Caramelised Popcorn, Chocolate Ice-Cream	£9.00
<b>Skillet Apple Pie</b> Apples Tossed in Cinnamon and Sugar Served in a Cast Iron Skillet topped with Ice-Cream	£9.00
<b>Double Chocolate Delice</b> Two layers of Classic Brownie, Creamed White Chocolate	£9.00
<b>Sticky Toffee Pudding</b> Butterscotch Sauce, Ice-Cream	£9.00
<b>Vegan Chocolate Cake</b> Deliciously Moist Chocolate Cake with Dairy free Vanilla Soy Ice-Cream <b>(V) (GF) (DF) (VEGAN)</b>	£9.00

Hot Beverages

<b>Espresso</b>	£3.00
<b>Americano</b>	£3.50
<b>Cappuccino</b>	£3.80
<b>Caffè Latte</b>	£3.80
<b>Flat White</b>	£3.80
<b>Caffè Mocha</b>	£3.80
<b>Macchiato</b>	£3.80
<b>Hot Chocolate</b>	£3.80
<b>Iced Latte</b>	£3.80
<b>Iced Americano</b>	£3.80
<b>Tea</b>	£3.50
<b>Speciality Teas</b>	£3.50
<b>Monin Syrup Shot</b> (Various Flavours)	£0.50

Liqueur Coffee

A liqueur coffee is a coffee drink with a shot of liqueur. Served in a special liqueur coffee glass, with cream and sugar. Take your pick...



Irish  
£8.50



Calypso  
£8.50



French  
£8.50

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