

### Starters

Soup of the day with homemade focaccia bread

Honeydew melon with pineapple, toasted coconut and raspberry coulis

Salmon and cod fishcake with tartar sauce,  
dressed rocket and crispy capers

Prawns Marie Rose with basil dressed leaves  
and homemade wheaten bread

Golden fried wedges of brie with red onion marmalade  
and baby mixed leaves

### Main Courses

Roast silverside of beef with Yorkshire pudding and thyme infused gravy

Roast stuffed loin of pork with Armagh apple and rosemary jus,  
pork scratchings

Oven roasted fillet of salmon and hake, wilted greens,  
smoked haddock a la nage, buttered samphire

Herb roast leg of Mourne lamb with minted gravy

Pan fried supreme of chicken with mushroom, tomato,  
bacon and Madeira cream sauce

Selection of seasonal vegetables and potatoes

### Desserts

Cheesecake of the day with fresh cream

Sinton's sundae: chocolate and vanilla ice cream with chocolate brownie,  
chocolate sauce and fresh cream

Fresh fruit pavlova with whipped cream and summer berry coulis

Armagh apple and berry crumble with vanilla custard

Chocolate brownie with chocolate sauce and vanilla ice cream

Tea or Filter Coffee

2 courses £16.95

3 courses £20.95

(Gluten free and vegetarian options available)