

## STARTERS

Freshly baked bread sharing platter with olive and tomato tapenade, olive oil and white balsamic £6.95

Slow braised daube of beef in a root vegetable and pearl barley broth with beef dripping crisp £6.95

Peat smoked venison scotch egg on mulled spiced apple and red cabbage with shallot and Cab Sauv vinaigrette £6.25

Soup of the day with homemade bread £4.50

Crispy twice cooked pork belly bites with smoked apple puree, rocket and sorrel salad, celeriac crisp and warm bourbon syrup £5.95 (GF)

Pil Pil king prawns in garlic & rape seed oil with dressed leaves, pickled demon chilli & crusty bread £6.95 (GF)

Prawns and Marie rose with smoked salmon on Sinton's wheaten bread, tomato gel and pickled cucumber salad £6.95 (GF)

Beetroot and gin cured salmon with shallot and cucumber ribbon salad, pickled clams, crispy capers, Guinness wheaten and fresh horseradish aioli £6.50 (GF)

Half rack of ribs with Jack Daniels sticky BBQ sauce, served with house salad and coleslaw £6.25 (GF)

## FOOD ALLERGIES AND

INTOLERANCES: PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU REQUIRE ASSISTANCE WHEN PLACING YOUR ORDER

## MAINS

Pan fried seabass with lemon, herb and chilli crust, spaghetti of vegetables, saffron potatoes, tomato and shellfish cream, garlic clams £16.95 (GF)

Grilled dry aged 10oz sirloin steak with sautéed button mushrooms & onions, grilled plum tomato, pepper sauce and chunky chips £24.50 (GF)

Lightly crumbed whiting fillets with garden peas, chunky tartar sauce, house salad and skinny fries £12.95

Sinton's chicken Maryland Breaded chicken with chargrilled pineapple & sweetcorn, with crispy banana, plum tomatoes, bacon, Madeira sauce and chunky chips £13.95

Pheasant 2 ways: Roasted breast and pastry pie with thyme Comber potatoes, pink peppercorn & tarragon jus, vanilla, raisin & walnut stuffed apple £16.50 ( May contain shot)

Sinton's 6oz beef burger with grilled bacon, melted Brie, red onion and thyme marmalade, baby gem, gherkin and tomato in a toasted bap with chunky chips £12.95

Roasted skin on cod with chorizo, butter bean and tomato cassoulet, aubergine caviar, white balsamic and basil vinaigrette £15.95 (GF)

Pan fried beef fillet medallions with wilted baby spinach, garlic & tomato confit, champ, oxtail ravioli and red wine jus £27.95 (GF)

Slow braised beef short rib with honey roasted carrot puree, horseradish mash, Bordelaise sauce and bone marrow crumb £15.95 (GF)

Cornfed chicken Coq au Vin: pearl vegetables and button mushrooms in a rich lemon, thyme ruby sauce with truffle and parsley mash £14.25

Chicken and Rib Combo:

Southern fried chicken goujons and full rack of ribs with Jack Daniels sticky BBQ sauce, served with house salad, coleslaw and skinny fries £17.50 (GF)

Pan fried venison haunch (served pink) with braised red cabbage, crushed sweet potato, pickled girolles and white port jus £22.95

Thai Red Curry

Our own Thai curry sauce served with rice and prawn crackers (GF)

Chicken £12.95

or King Prawns £14.95

## SIDES £3.50

Melange of Veggies Garlic Sauté

Tobacco Onions Chunky Chips

Cheesy Garlic Bread Onion Rings

Sauté Mushrooms House Salad

Sweet Potato Fries

Truffle and parmesan fries

(GF) – GLUTEN FREE  
OPTION AVAILABLE

## VEGETARIAN MENU

### STARTERS

Grilled cashel blue cheese tartlet, port infused red onion jam with cranberry, walnut and rocket salad £5.95

Winter salad of celeriac remoulade, smoked apple puree, walnut, rocket and sorrel salad, celeriac crisp, Bourbon syrup and sage oil £5.95

Breaded Portabello mushroom with garlic and herb cream cheese, dressed mixed leaves and garlic mayo £5.95

### MAINS

Spiced falafal burger with chilli and tomato jam in toasted bap and sweet potato fries £11.95

Pumpkin and grilled goats cheese risotto with wilted Tuscan cabbage, smoked garlic crisps, lemon and thyme olive oil (GF) £11.95

Beetroot and balsamic red onion tarte tatin with smoked halloumi, onion puree, blood orange and rocket salad, candied walnuts and sage oil £12.50

**(GF) – GLUTEN FREE  
OPTION AVAILABLE**

## SINTON'S HOMEMADE SWEET TREATS

Rum and berry spiced bread and butter pudding with vanilla anglaise and white chocolate ice cream £5.95

Cheesecake of the day with fresh cream £5.50

Vanilla and raspberry parfait with lemon curd gel and honey yoghurt brittle £6.25 (GF)

Fresh fruit pavlova with fresh cream and winter berry coulis £5.50 (GF)

Armagh apple crumble, spiced oatmeal topping with vanilla custard and ice cream £6.25

Sintons's Crème caramel with poached rhubarb and brandy snap £5.95 (GF)

Sinton's Knickerbocker Glory £5.25 (GF)

Lime and coconut panna cotta with pineapple and ginger salsa, white chocolate tuille £5.95 (GF)

Almond and orange cake with orange segments and syrup, dairy free ice cream (gluten free and dairy free) £5.95

Rich chocolate torte with winter berry compote, caramel syrup and coffee mascarpone £6.25

Selection of Irish cheese: Ballylisk Brie, Cashel blue and Milleens with house chutney, frozen grapes and crackers £8.25

Add port: Dow's Ruby £3.00  
Dow's LBV £3.30

## COFFEES FROM GREENBEAN

Filter Coffee £2.00

Espresso £2.00

Cappuccino £2.40

Double Espresso £2.30

Americano £2.30

Latte £2.35

Mocha £2.40

Hot Chocolate £2.40

Tea £1.95

Liqueur Coffee £5.95

Speciality Tea £2.20

Camomile  
Lemon and Ginger  
Cranberry and Raspberry  
Green  
Peppermint  
Decaf  
Earl Grey

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