

STARTERS

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

Soup of the day with homemade bread £4.50

Smoked haddock Scotch egg with pea and lavender puree, tartar sauce, watercress and lemon £5.95

Teriyaki glazed salmon fillet with rice noodles, Asian vegetables, coriander and spiced coconut broth £7.25 (GF)

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

Chicken liver pate pot & smoked butter, with dressed leaves, melba toast, cranberry and walnut chutney £5.95 (GF)

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

Spring salad of parma ham 2 ways in a parmesan basket with glazed figs, black olive and orange salad, basil vinaigrette £6.50

Braised spring lamb and root vegetable hot pot in a redcurrant and rosemary sauce with a potato disk and crusty bread £6.95 (GF)

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

MAINS

Whole lemon sole with brown shrimp, peas, asparagus, cucumber salad, salsa verde, crispy capers and baby potatoes £18.95 (GF)

Grilled dry aged 10oz sirloin steak with sautéed button mushrooms & onions, grilled plum tomato, pepper sauce and chunky chips £24.95 (GF)

Lightly crumbed whiting fillets with garden peas, chunky tartar sauce, house salad and skinny fries £13.95

Sinton's chicken Maryland Breaded chicken with charred pineapple, sweet corn, banana, bacon, Madeira sauce and chunky chips £13.95

Pan roasted chicken supreme with champ, white onion puree, mushroom and Madeira sauce and peppered tobacco onions £14.95 (GF)

Sinton's 6oz beef burger with melted Brie, red onion and thyme marmalade, baby gem, gherkin and tomato in a toasted bap with chunky chips £12.95 Add Bacon 80p

Pork belly roulade with spring cabbage and smoked bacon colcannon, celeriac and vanilla puree, maple and wholegrain mustard sauce £ 14.95

Irish lamb rump (served pink) with parmesan polenta, Moroccan spiced red lentils, char grilled aubergine and garlic crisps £21.95

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)

Sinton's own fish Bouillabaisse: Medley of fish and shellfish in a saffron and tomato sauce, served with baby potatoes and tender stem broccoli £22.95 (GF)

Dry aged 8oz beef fillet medallions with potato gratin, spinach, charred onions, cashel blue cheese mousse & red wine jus £ 29.50 (GF)

Barbary duck breast (served pink) with truffle and parmesan mash, baby spinach, anis poached plums and balsamic jus £17.95 (GF)

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

FOOD ALLERGIES AND

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

VEGETARIAN MENU

STARTERS

Sautéed mushrooms on garlic sour dough twist, charred onion, bean salad, lemon and thyme dressing £5.95 (GF) (Vegan)

Plum tomato and basil infused halloumi cheese salad with sweet potato straw and smoked paprika herb oil £5.95 (GF)

Spring salad of sun dried tomato, fresh basil, glazed figs, black olive tapenade, herb oil and sweet potato straw £5.50 (GF) (Vegan)

MAINS

Spiced falafal burger with chilli and tomato jam in a toasted bap with sweet potato fries, salad and slaw £11.95 (Vegan)

Parmesan gnocchi with asparagus, peas, beans, fresh tomato, baby spinach, toasted pine nuts and citrus gremolata £12.50

Roasted vegetable and beet wellington with charred halloumi, Moroccan spiced red lentils and garlic crisps £11.50

(Vegan)- VEGAN OPTION

AVAILABLE

(GF) - GLUTEN FREE OPTION

AVAILABLE

SINTON'S HOMEMADE

SWEET TREATS

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

Sinton's Knickerbocker Glory £5.25 (GF)

Local honey panna cotta with passion fruit, blackberry tuille and white chocolate shards (GF) £6.25

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

Cheesecake of the day with fresh cream and coulis £5.95

Fresh fruit pavlova with berry coulis and chocolate shavings £5.50 (GF)

Baked chocolate fondant with vanilla berry compote and pistachio ice cream £6.95

Warm rhubarb frangipane tart with basil syrup and honeycomb ice cream £6.50

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

FOOD ALLERGIES

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