



Starters

Soup of the day with homemade bread (GFO)

Duo of honeydew and watermelon with toasted coconut and berry coulis (GFO)

Prawns Marie rose with smoked salmon, pickled cucumber, wheaten bread and dressed leaves (GFO)

Bacon and cheddar quiche with balsamic glaze and dressed leaves

Creamy garlic mushrooms with house bread and dressed leaves (GFO)

Main Courses

Roast turkey and ham with herb stuffing and pan gravy (GFO)

Slow roasted beef with pan gravy and Yorkshire pudding (GFO)

Roast loin of pork with wholegrain mustard Madeira sauce and tobacco onions (GFO)

Served with vegetables and potatoes

Beer battered haddock fillet with tartar sauce, house mushy peas, salad and chunky chips

Stuffed chicken breast wrapped in bacon with champ, pepper sauce and tobacco onions

Chargrilled 6oz beef burger topped with onion ring, bacon and cheddar in a brioche bap, salad and chunky chips

Chargrilled dry aged 10oz Sirloin steak with confit tomato, onion rings, black pepper sauce and chunky chips (£10 Supplement) (GFO)

Desserts

Armagh apple crumble with vanilla custard and ice cream

Cheesecake of the day with berry coulis and fresh cream

Fresh fruit pavlova with fresh cream and duo of coulis (GFO)

Warm rhubarb sponge with ginger ice cream and crème anglaise

Chocolate brownie with chocolate sauce and vanilla ice cream

Tea or Filter Coffee

2 courses £27.95

3 courses £32.95

(GFO) – Gluten Free Option Available