

Summer Dining

STARTERS

HALLOUMI

Deep Fried Halloumi Fries, Harissa and Greek Yogurt

HAM

Hannan's sugar pit ham hock and cheddar croquette, apricot jam, turmeric, picked cauliflower, charred shallot

SOUP

Seasonal Soup of the Day served with Homemade Artisan Bread and Salted Butter

FISHCAKE

Crab and Lime Fishcake, Watercress and Radish Salad

CAESAR

Classic Caesar Salad, Crispy Guanciale, Parmesan Tuiles

MAINS

SALMON

Fillet of Sustainable Salmon, Lemon Polenta, Long Stem Broccoli, Dill Dressing

RUMP

Prime Rump Steak, Buttermilk Onion Rings, Beef Fat Chips, Peppercorn Cream (**£4.50 Supplement**)

CHICKEN

Supreme of Free Range Irish Chicken, Confit Thigh Bon Bon, Pomme Anna Potato, Lovage Emulsion

PASTA

Homemade Mozzarella and Roasted Red Pepper Tortellini, Summer Greens, Rocket Pesto

Please Ask Your Server for Details of Today's Special

Sides £3.50

Creamed Potato – Triple Cooked Chips – Seasonal Vegetables – House Salad

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.

DESSERTS

RHUBARB & CUSTARD

Baked Rhubarb and Custard Cheesecake, Compressed Rhubarb, Crème Anglaise

STICKY TOFFEE

Sticky Toffee Pudding, Warm Toffee Sauce with Drayne's Farms Homemade Vanilla Bean Ice Cream

STRAWBERRY

Strawberry Crème Patisserie Mille Feuille

ETON MESS

Deconstructed Eton Mess, Compressed Strawberries, Strawberry Gel, Meringue Shards and Mini Meringues

ICE CREAM

Selection of Drayne's Farms Homemade Ice Cream

LIQUEUR COFFEE'S £6.50

Baileys Coffee
Café Royale
Calypso Coffee
Irish Coffee

DESSERT COCKTAILS £9.00

Classic French Martini

Vodka, Chambord, Pineapple, Lemon

Espresso Martini

Vodka, Kahlua, Espresso, Sugar

Pear Drop

Pear Vodka, Apple, Elderflower, Lemon

Gin Bramble

Gin, Lemon, Sugar, Blackberry

2 Courses - £18.50 (£23 with a glass of house wine)

3 Courses – £23.50 (£28 with a glass of house wine)

Available from 5pm-6:30pm

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