



THE DOYEN

LUNCH SPECIALS SERVED DAILY

Food served
Wednesday - Saturday 12noon - 9pm
& Sunday 12noon - 8pm

SMALL PLATES

Honey Glazed Chorizo Cherry tomatoes, mini garlic naan	£4.95
Crispy Mussel Popcorn Tartar sauce, dressed rocket	£4.95
Cheese and Garlic Ciabatta (V) Aged balsamic	£4.95
Peppered Pulled Beef Slider Iceberg lettuce, tomato	£4.95
Spring Onion and Aged Cheddar Croquettes (V) Roast garlic mayo	£4.95
Crispy Cauliflower Fritters (VE) Hot sauce, sesame seeds	£4.95
Crispy Salt and Chilli Chicken BBQ buffalo sauce, pineapple salsa, iceberg lettuce	£4.95
Wild Mushroom and Mustard Arancini (V) Aged parmesan, watercress	£4.95
IPA Beer Battered Dill Gherkins (V) Sweet chilli mayo	£4.95

CHOOSE 3 FOR £13 | 5 FOR £20

Available all day Wednesday - Saturday

LITE BITES

Soup of the Day (V) Stout wheaten bread, whipped sea salt butter	£6.50
Goats Cheese and Crispy Chickpea Salad (V) Compressed apple, salt baked beetroot, wild rocket, pickled carrots, aged balsamic dressing	£9.00
Crispy Buffalo Chicken Wings Cool celery, spring onions, roast garlic mayo dip	£9.00
Salt and Chilli Crispy Squid Honey, soy & ginger Asian slaw, sweet chilli mayo, pickled fennel	£9.50
Crispy Salt and Chilli Chicken Taco Pickled chilli & pineapple salsa, shredded iceberg, lime cured red onions, sriracha sour cream	£9.00
Korean Spiced Pulled Pork Spring Roll Crispy noodles, pickled red cabbage slaw, shaved radish, watercress	£9.00

MAINS

Wild Mushroom and Chestnut Risotto (VE) Wholegrain mustard oat fraiche, baby spinach, spring onions, green beans, grilled ciabatta	£17.50
Tagliatelle Pasta Arrabbiata (v) Roast red peppers, garden peas, baby spinach, pickled carrots, sun dried tomatoes, roast garlic ciabatta	£17.50
Maple Cured Bacon Chop Sweet potato puree, honey glazed carrots, cabbage, spring onion & cheeses croquettes, cider gravy	£20.00
Pan Fried Cod Chorizo & puy lentil ragu charred tenderstem broccoli, mussel popcorn, olive oil mash, pickled fennel	£22.00
Slow Braised BBQ Pulled Pork Sandwich Sticky BBQ sauce, wild rocket, pickled red cabbage & chilli slaw, salt & chilli fries, roast garlic mayo dip	£16.50
Chorizo and Prawn Mac and Cheese White wine & garlic cream, spinach, aged Parmesan, garlic ciabatta, parsley & lemon crumb	£19.00
Salt and Chilli Crispy Chicken Burger Iceberg lettuce, napa slaw, salt & chilli fries, curry ketchup dip	£17.50
Chargrilled 6oz Irish Beef Burger Cheddar cheese, iceberg lettuce, beef tomato, dill pickle, roast red pepper & tomato relish, chunky chips, burger sauce	£17.50
Classic IPA Beer Battered Fish and Chips Tartar sauce, salt & vinegar mushy peas, burnt lemon	£19.00
Honey Chilli Crispy Chicken Roasted red peppers, green beans, pickled ginger, braised rice, mini garlic naan	£17.50
6oz Open Steak Sandwich Aged balsamic & red onion jam, garlic ciabatta, pickled shallot salad, French fries, honey mustard mayo	£20.00
Chargrilled 10oz Dry Aged Irish Sirloin Steak Brandy & green peppercorn sauce, chunky chips, garlic green beans, IPA Beer battered onion rings	£32.00

COMPLIMENTARY GLASS OF WINE WITH EVERY MAIN

Available Wednesday to Friday 5-9pm

SIDES

Chunky Chips £4.75 | French Fries £4.75 | Salt & Chilli Fries £4.75 | Olive Oil Mash £4.75
Brandy & Green Peppercorn Sauce £3.50 | Seasonal Vegetables £4.75
Rocket, Sun Dried Tomato & Parmesan Salad £4.75 | IPA Beer Battered Onion Rings £4.75

DESSERTS

70% Chocolate and Orange Mousse Raspberry jelly, honeycomb pieces, shortbread	£7.00	Fresh Berry and White Chocolate Eton Mess Vanilla Chantilly cream	£7.00
Wild Berry and Apple Crumble Vanilla ice cream, warm custard	£7.00	Selection Of Ice Cream and Sorbet Fresh berries, honeycomb pieces, wild berry coulis	£5.50
Sticky Toffee Pudding Rich toffee sauce, honeycomb ice cream, fresh blueberries	£7.00		

(V) - Vegetarian. (VE) - Vegan. For Vegan and Gluten Free options, please ask a member of staff to advise.
Food Allergies and Intolerances: When placing your order, please speak to our staff about the ingredients used in your meal.
Please be advised that food allergens are handled in the kitchen.
In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.