

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

## **STARTERS**

Soup of the Day (V) Stout wheaten bread, Abernethy hand churned butter	£5.50
Poached Pear and Goats Cheese Salad (V) Rocket, quinoa, balsamic dressing	£8.50
Smoked Bacon and Seafood Chowder Crispy croutons, tabaseo hot sauce	£8.50
Hot Buffalo Spiced Chicken Wings Cool blue cheese & celery dip	£8.50
Salt and Chilli Squid Asian slaw, chilli jam, wasabi mayo	£8.50

## MAINS

Roast Breast of Irish Corn Fed Chicken Buttery mash, honey roast carrots, tenderstem brocco porcini mushroom sauce	\$18.50 li,
Thai Red Chicken Curry Basmati rice, pak choi, coriander, Vietnamese cracker	\$16.00 s
Prawn and Nduja Linguini Pasta Cherry tomato, spinach, basil, white wine & garlic sau garlic sourdough	£16.00 ce,
Classic Fish and Chips Mushy peas, tartare sauce	£16.50
Korean Pulled Pork Sandwich Apple, red onion & fennel slaw, skinny fries	£15.00
6oz Beef Burger Lettuce, tomato, smoked applewood cheese, gherkin, homemade ketchup, chunky chips	£15.00
6oz Open Sirloin Steak Sandwich Toasted ciabatta, rocket, caramelised onions, chunky chips, Bushmills peppercorn sauce	£19.50
Sundried Tomato & Black Olive Linguini Pasta (V) Spinach, basil, garlic, pecorino cheese, extra virgin oil garlic sourdough	£14.00

## **SIDES**

Chunky Chips	£4.00
Seasoned Fries	£4.50
Truffle and Parmesan Fries	£5.00
French Fried Onion Rings	£4.50
House Salad	£4.50
Seasonal Vegetables	£5.00

## DESSERTS

Fresh Fruit Pavlova Seasonal fruit, raspberry & mango coulis	£6.00
Sticky Toffee Pudding Butterscotch sauce, honeycomb ice cream	£6.00
Warm Spiced Apple and Pear Crumble Vanilla ice cream	£6.00
Selection of Ice Cream and Sorbet	£4.00

 (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.