



# THE DOYEN

## SMALL PLATES

Roast Garlic and Mature Cheddar	£4.95
Cheese Baked Ciabatta (V)	£4.95
Aged balsamic, wild rocket	
Crispy Cauliflower Wings (VE)	£4.95
Shaved radish, hot sauce	
Salt and Chilli Crispy Chicken Strips	£4.95
Baby gem lettuce, caeser dressing, aged parmesan	
Salt and Chilli Squid	£4.95
Tex mex slaw, wasabi mayo	
Crispy Chorizo and Wild Garlic Patatas Bravas	£4.95
Roast garlic mayo	
Breaded Halloumi Fries (V)	£4.95
Chilli & tomato relish, watercress	
Beef and Fennel Meatballs	£4.95
Sundried tomato ragu, aged parmesan	
Honey and Mustard Glazed Cocktail Sausages	£4.95
Pickled fennel salad	
Mini Irish Pastie Bites	£4.95
Wild rocket, curry ketchup	
Chilli and Wild Garlic Butter Corn Ribs (V)	£4.95
Classic slaw	

## CHOOSE 3 FOR £13 | 5 FOR £20

Available all day Tuesday - Saturday

## LITE BITES

Soup of the Day (V)	£6.50
Stout wheaten bread, whipped Irish sea salt butter	
Feta and Pomegranate Salad (V)	£9.00
Wild rocket, sun-dried cherry tomatoes, candied walnuts, aged balsamic dressing	
Crispy Buffalo Chicken Wings	£9.00
Sesame seeds, fresh celery, roast garlic mayo dip	
Panang Thai Curry King Prawns	£9.00
Mini garlic & coriander naan, pickled fennel & rocket salad	
Taco of the Day	£9.50
Please ask your server for details	
Peanut and Coconut Braised Beef Spring Roll	£9.00
Watercress, compressed apples, spicy BBQ sauce, crispy noodles	

## MAINS

Sweet Potato and Red Lentil Dhal (VE)	£18.00
Roast red peppers, pomegranate, baby spinach, spring onions, grilled ciabatta	
Roasted Red Pepper Tagliatelle Arrabbiata (V)	£18.00
Wild rocket, pickled fennel, green beans, peas, roast garlic ciabatta	
Add Prawns	£22.00
Salt and Chilli Crispy Chicken Burger	£18.00
Buffalo BBQ mixed pepper slaw, Iceberg lettuce, salt & chilli fries, curry ketchup dip	
Slow Braised Pork Belly	£20.00
Charred tenderstem broccoli, sweet potato purée, olive oil mash, IPA beer mustard jus	
Pan Roasted Hake	£22.00
Sweet potato & red lentil dhal, pickled fennel, crispy tiger prawn, roast garlic potatoes	
Mexican Spiced Pulled Pork Sandwich	£18.00
Sourdough ciabatta, smoked BBQ sauce, cheddar cheese, tex mex slaw, salt & chilli fries, IPA beer mustard mayo dip	
Crispy Chicken Curry	£18.00
Green beans, onions, peas, braised long grain rice, mini garlic & coriander naan, pickled red cabbage	
Chargrilled 6oz Irish Beef Burger	£18.00
Cheddar cheese, iceberg lettuce, beef tomato, dill pickle, roast red pepper & tomato relish, hand cut red rooster chips, burger sauce dip	
Classic IPA Beer Battered Haddock	£19.00
Hand cut red rooster chips, tartar sauce, salt & vinegar mushy peas, burnt lemon	
6oz Open Irish Sirloin Steak Sandwich	£22.00
Brandy & green peppercorn sauce, garlic ciabatta, aged balsamic & red onion jam, French fries	
Chargrilled 10oz Dry Aged Irish Sirloin Steak	£32.00
Brandy & green peppercorn sauce, hand cut red rooster chips, garlic green beans, IPA Beer battered onion rings	

## FRIDAY WINE CLUB

Order 2 large glasses of wine and the rest of the bottle is on us!

## SIDES

Hand Cut Red Rooster Chips £4.75 | French Fries £4.75 | Salt & Chilli Fries £4.75 | Dips £1.00 | Olive Oil Mash £4.75  
 Roast Wild Garlic Potatoes £4.75 | Wild Rocket, Sun Dried Tomato & Parmesan Salad, Aged Balsamic Vinegar £4.75  
 Brandy & Green Peppercorn Sauce £3.50 | Seasonal Vegetables £4.75 | IPA Beer Battered Onion Rings £4.75

## DESSERTS

Baked Apple and Pear Crumble	£7.00
Orange and coconut crumb, vanilla ice cream, warm custard	
Classic Sticky Toffee Pudding	£7.00
Brandy toffee sauce, honeycomb ice cream, fresh blueberries	
Warm Chocolate Brownie	£7.00
Raspberry sorbet, fresh berries, crispy meringue, wild berry coulis	

### THE BRUCE (TO SHARE)

★★★★★ £20.00

A large slice of warm double chocolate fudge cake, rich milk chocolate sauce, vanilla ice cream

THE MOST SCRUMPTIOUS CAKE IN THE WORLD!  
M.J. TRUNCHBULL

(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.