

PRE-ORDER MENU

| TO START |
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| SMOKED SALMON & PRAWN COCKTAIL (NG) |
| BEETROOT TARTARE (V)(NG) |
| CONFIT DUCK LEG (NG)£10 braised red cabbage, peppercorn sauce |
| BRESOLA & BLUE CHEESE MOUSSE (NG) |
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| BRAISED BLADE OF BEEF (NG)£21 wholegrain mustard, mashed potato, mushroom cream sauce, truffle oil |
| PAN FRIED CHICKEN BREAST£17 pea & goats cheese gnocchi, spring onions, basil cream |
| STEAK & ALE PIE |
| BEER BATTERED HADDOCK£16 house chips. minted peas, tartare sauce |
| PAN FRIED SEABASS (NG)£17 spring onion & parmesan risotto, chive cream sauce, buttered spinach |
| VEGAN IRISH STEW (NG)(VE)£13 sweet potato, red pepper, lentils, mixed beans, olive oil mashed potato |
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| DARK CHOCOLATETART£7 griottine cherries, vanilla ice cream |
| STICKY TOFFEE PUDDING£7 salted caramel, ice cream |
| LEMON POSSET (NGO) |
| TRIO OF CHEESE£11 celery, grapes, apple & pear chutney, selection of crackers |