

DINNER MENU



STARTERS

Soup of the day served with freshly baked bread roll	£6.00
Prawn cocktail with Marie Rose sauce with wheaten bread	£6.00
Classic chicken and bacon Caesar salad, served with baby gem lettuce, parmesan shavings and crispy croutons	£6.50
Goats cheese bruschetta served with caramelized red onion, tangy balsamic glaze & red pepper pesto	£6.50

MAIN COURSE

Freshly caught, battered fish: haddock in homemade beer batter, mushy peas and tartar sauce	£15.95
8oz BBQ beef burger in a brioche bun, topped with cheese, lettuce, tomato, onion and pickles	£16.95
Pan Fried supreme of chicken served with crispy pancetta, chargrilled leek and butternut purée	£19.95
Open Steak sandwich – tender strips of steak, sauté peppers and onions, topped with garlic mayo and hot sauce	£14.95
Castlerock 21-day dry aged 10oz rump steak served on a bed of creamy mashed potato, topped with sauté mushrooms and choice of sauce.	£23.50
Spicy chicken penne pasta, saute peppers and onions, tossed in a spicy cream sauce, topped with parmesan shavings	£14.50
Featherblade of beef, brined for 24 hours and slow cooked, served with creamy mash potato, shallot, carrot purée and red wine jus	£22.50
Chicken Madras served with basmati rice and naan bread	£15.95
Stone baked 10-inch margherita pizza	£13.95
Stone baked 10-inch pepperoni pizza	£14.95
Chefs dinner special – dish of the day, cooked fresh with local produce	£14.95

VEGAN AND VEGETARIAN DISHES

Vegetarian Madras served with basmati rice and naan bread	£14.50
Cauliflower and quinoa burger served with lettuce, tomato, onion and BBQ sauce	£14.50
Add Quorn	£3.00

SIDES (One side included with each main course)

Chunky chips garlic potato mash potato sauté mushrooms	
Caesar salad roast root veg baby potato mixed salad	£4.50

SAUCES

Peppercorn sauce roast gravy white wine sauce red wine jus	£1.50
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DESSERT MENU

Cheesecake of the day	£6.50
Chocolate brownie, chocolate sauce, served with vanilla ice cream	£6.50
Apple crumble, served with custard and vanilla ice cream	£6.50
Selection of ice cream served in a wafer basket	£6.50
Cheese board – porter cheese, oak smoked & Cashel blue served with beetroot, apple chutney & crackers	£8.50

LIQUOR COFFEES

Calypso coffee (with Tia Maria)	£7.00
Irish Coffee (with Irish Whiskey)	£7.00
French Coffee (with brandy)	£7.00
Italian Coffee (with sambuca)	£7.00
Baileys Cream Coffee (with Baileys cream)	£7.00

FOOD ALLERGIES & INTOLERANCES

All food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. All weights stated are uncooked. All prices include VAT.