

## **STARTERS**

Soup of the day served with freshly baked bread roll
Prawn cocktail with Marie Rose sauce with wheaten bread
Classic chicken and bacon Caesar salad, served with baby gem lettuce,
parmesan shavings and crispy croutons

Goats cheese bruschetta served with caramelized red onion, tangy balsamic glaze & red pepper pesto

### MAIN COURSE

Freshly caught, battered fish: haddock in homemade beer batter, mushy peas and tartar sauce served with chips

8oz BBQ beef burger in a brioche bun, topped with cheese, lettuce, tomato, onion and pickles served with chips

Pan Fried supreme of chicken served with crispy pancetta, chargrilled leek and butternut purée

Open Steak sandwich – tender strips of steak, saute peppers and onions, topped with garlic mayo and hot sauce served with crispy potato wedges

Castlerock 21-day dry aged 10oz rump steak served on a bed of creamy mashed potato, topped with saute mushrooms and choice of sauce (Supplement: £5.00)

Spicy chicken penne pasta, sauté peppers and onions, tossed in a spicy cream sauce, topped with parmesan shavings

Featherblade of beef, brined for 24 hours and slow cooked, served with creamy mash potato, shallot, carrot purée and red wine jus

Chicken Madras served with basmati rice and naan bread

Stone baked 10-inch margarita pizza served with crispy potato wedges Stone baked 10-inch pepperoni pizza served with crispy potato wedges Chefs dinner special – dish of the day, cooked fresh with local produce

## **VEGAN AND VEGETARIAN DISHES**

Vegetarian Madras served with basmati rice and naan bread
Cauliflower and quinoa burger served with lettuce, tomato, onion and BBQ sauce
served with chips

Add Ouorn £3.00

#### **SIDES £4.50**

Chunky chips | garlic potato | mash potato | onion rings | sauté mushrooms | Caesar salad roast root veg | baby potato | mixed salad

#### SAUCES £1.50

Peppercorn sauce | roast gravy | white wine sauce | red wine jus





# **DESSERT MENU**

Cheesecake of the day

Chocolate brownie, chocolate sauce, served with vanilla ice cream

Apple crumble, served with custard and vanilla ice cream

Selection of ice cream served in a wafer basket

Cheese board – porter cheese, oaked smoked & Cashel blue served with beetroot, apple chutney & crackers (Supplement: £2.00)

# 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:**

Before you order your food & drinks please speak to our staffif you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

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.