

SMALL PLATES

Prawns served in tomato and chilli Pil Pil on sourdough bread (AV. GF, 2, 4, 8)	£8.50
Crispy goats cheese with beetroot ketchup and orange (2, 5, 13)	£7.00
Ninth Wave cured salmon served on Hinch wheaten with smoked cream cheese (AV. GF, 2, 3, 9, 13)	£7.00
Madras spiced cauliflower with hummus & smoked yogurt with pitta chips (2, 3, 11)	£6.50
Chicken liver parfait served with date chutney, Killaney Estate apple puree & brioche toast (AV. GF, 2, 5, 13)	£7.50
Soup of the day served with Hinch wheaten bread (AV. GF, 1, 2, 13)	£6.50
Wild mushrooms in a white wine mushroom sauce served on a sourdough baguette (AV. GF, 1, 2, 13)	£7.00
Whiskey glazed pork belly with sauerkraut slaw (GF, 1, 2, 6, 9)	£7.50

STEAK

10oz whiskey glazed flax fed sirloin (GF, 1, 13)	£33.00
10oz flax fed ribeye (GF, 1, 13)	£33.00
1kg salt crusted cote de bouf (1-3 person) (GF, 1, 13)	£80.00
Steaks served with buttered greens, chips & peppercorn and bone marrow sauce	

MAINS

12HR Slow braised short rib, caramelized onion puree, braised carrot, champ & red wine jus (1, 2, 13)	£25.00
Venison Haunch served pink with braised red cabbage, artichoke, mushrooms, pomme puree, jus (13)	£26.00
Pan fried chicken supreme, potato gratin, carrot puree, tender stem broccoli, wing with red wine jus (13)	£22.00
Pie of the day. Please ask server for details	£19.00
Pan fried cod with comber potatoes, mussels, prawns & tender stem broccoli in a caper & dulce butter sauce (1, 4, 6)	£24.00
8oz Beef burger topped with Cashel blue cheese, maple bacon & sauerkraut mayo leaf salad and sun blushed tomato on a brioche bun served with skinny fries (2, 5, 9, 13)	£18.50
Wild Mushroom linguini aged parmesan, mixed leaf and sourdough croutons, cured egg yolk (1, 2, 13)	£17.00

SIDES

Parmesan truffle fries, truffle mayo (9, 12, 13)	£5.50
Skinny fries	£4.00
Tender stem broccoli, garlic, toasted almonds (3, 13)	£5.00
Parmesan sweet potato fries (12, 13)	£6.00
Side salad leaf salad, coleslaw (5, 9, 13)	£4.50
Mash potato (13)	£5.50

AV. GF = Available gluten free, 1.celery, 2.gluten, 3.nuts, 4.crustations, 5.eggs, 6.fish, 7.lupin, 8.molluscs, 9.mustard, 10.peanuts, 11.sesame, 12.soya, 13.milk. Please inform your server of any dietary requirements. We will be happy to help.