



Dinner Menu

Starters

Soup Of the day, Homemade Bread

£5.00

*Corndale Farm Charcutterie, Briogther Gold Thai Infused Mayo
Tempura King Prawns, Soft Ballinteer Quail Egg, Sundried Tomato Crouton*

£8.50

Thai Broth Tom-Yum

Salmon, Hake, Smoked Cod, Ginger, Chilli, Lemon Grass, Basil

£7.00

Chicken Liver Parfait, Raisin & Walnut Chutney, Baby Leaves, Toasted Brioche

£6.00

*Young Buck Blue Cheese Panna Cotta, Beetroot Puree, Pickled Beetroot
Orange Sherbet, Pistachio Nuts, Chargrilled Bread, Mixed Leaves*

£6.50

Mains

*Pan Fried Fillet of Salmon, Chorizo Risotto, Red Pepper Emulsion, Parmesan
Lemon, Cherry Tomato, Green Beans, Chives*

£17.00

Roasted Killarney Chicken Breast, Artichoke Puree

Herb Crushed Potatoes, Tenderstem Broccoli

Chestnut Mushroom & Madeira Sauce

£16.00

Chargrilled Bacon Chop, Creamed Potato, Seasonal Vegetables

Pearl Onion & Wholegrain Mustard Gravy

£16.00

Slow Braised Daube of Beef

Sugar Snap Peas, Champ, Honey Roast Carrots, Red Wine Jus

£16.00

Hannan's Meats Chargrilled 8oz Flat Iron Steak, Green Peppercorn Sauce

Pickled Onion Rings, Baby Leaves, Skin on Fries

£20.00

Extra sides

Home Made Chips, Parmesan Fries, Seasonal Vegetables

Mash, Fries, Champ, Blue Cheese & Walnut Salad

£3.00

Any dietary requirements please inform a member of staff