

Two

COURSE

APPETISER AND MAIN COURSE

£25.00

Three

COURSE

APPETISER, MAIN AND DESSERT

£29.50

Appetisers

Chef's Soup of the Day
Homemade Soup Served with a Freshly Baked
Wheaten Roll * (V) (DF) (VEGAN)

Scampi Frits
Battered Scampi, Mixed Leaves, Gherkins, Sriracha Mayo

Honey Chilli Chicken
Grilled Chicken Strips, Asian Spices with Homemade
Sweet Chilli Sauce (GF)

Roasted Butternut Squash Wedges *Superfood*
Chickpea, Cherry Tomatoes, Relish, Blackberry and Rocket Salad
(V) (VEGAN) (GF) (DF)

Crispy Parma Ham and Goats Cheese
Rocket, Candied Fig, Maple Dressing, Beetroot

Mains

Traditional Trio of Meats
Turkey, Ham and Beef served with Homemade Stuffing, Pig in Blanket,
Orange-Burst Cranberries, Roasted Vegetables and Potatoes

Battered Fish and Chips
Battered Fillet of Cod, Double Cooked Chips, Mushy Peas, Tartar Sauce

Peppered Chicken Supreme
Oven baked Supreme of Chicken, Scallion Mash, Asparagus,
Creamy Peppered Sauce

8oz Gourmet Steak Burger
Brioche Bun, Smoked Apple Cheese, Bacon, Lettuce, Tomato,
Onion Ring, Homemade Relish, Double Cooked Chips

Philly Steak Sandwich
Slices of Seared Sirloin Steak, Red Onion, Cheese Sauce, Jalapeño,
Skinny Fries

Red Thai Curry
Choice of Beef, Chicken, Vegan Served with Rice,
Flatbread (V) (VEGAN) (DF) *

10oz Sirloin Steak (£10.00 Supplement)
Grilled Tomato, Homemade Onion Ring, choice of Sauce
and Side (GF) (DF)

Vegan Wellington
Stir-Fried Vegetables, Breton Sauce, Carrots and Lentals Wrapped in
Vegan Puff Pastry (V) (DF) (VEGAN)

Side Dishes £4.50

Tossed Salad

Boiled Rice

Sweet Potato Fries

Double Cooked Chips

Skinny Fries

Garlic Fries

Baby Potatoes

Scallion Mash

Mashed Potatoes

Homemade Onion Rings

Roasted Vegetables

Sauces £3.00

Peppercorn Sauce

Bushmills Sauce

Gravy

Blue Cheese Cream

Garlic Butter

White Wine

Desserts

Signature Baked Alaska
Chocolate sponge base with Coulis toasted Meringue,
Ice-Cream and Strawberry slices

Winter Fruit Crème Brûlée
Ritch Creamy Crème Brûlée made with Roasted Winter Fruits served with
Viennese Biscuit

Lemon Poset Tart
A lemon posset tart paired with Italian meringue, accompanied by a
raspberry compote.

Bread and Butter Pudding
Layers of Buttered Bread, served with Winter Custard and Cinamon
Ice Cream

Chocolate Fudge Sundae
Vanilla Ice-Cream drizzled with rich chocolate fudge sauce, whipped
cream and crunchy chocolate shavings

Sticky Toffee Pudding
Date filled Toffee Pudding drizzled with a Homemade
Toffee Sauce and Vanilla Ice-Cream (V) (GF) (DF) (VEGAN)

Homemade Rhubarb and Strawberry Crumble
A medley of Rhubarb and Sweet Strawberries served with sauce anglaise
and Vanilla Ice-Cream (V) (GF) (VEGAN)

Vegan Chocolate Cake
Deliciously Moist Chocolate Cake with Dairy free
Vanilla Soy Ice-Cream (V) (GF) (DF) (VEGAN)

Hot Beverages

Espresso

Americano

Cappuccino

Flat White

Caffè Latte

Caffè Mocha

Hot Chocolate

Tea

£3.00

£3.00

£3.80

£3.80

£3.80

£3.80

£3.80

£3.00

Liqueur Coffee

A liqueur coffee is a coffee drink with
a shot of liqueur. Served in a special
liqueur coffee glass, with cream and
sugar. Take your pick....



Any Food Allergies please notify your server

Food Allergens Guide
(GF) Most of the above dishes can be prepared gluten free please contact
your server for details

(DF) Dairy Free (V) Vegetarian Option * Dietary Adjustment Available

Please be advised that food allergens are handled in the kitchen in some cases, allergens may be
unavoidably present due to shared equipment or the ingredients used



Allergen Information