

Appetisers

Soup of the Day Homemade Soup, Herb Infused Oil, Bread * (V) (DF) (VEGAN)	£8.50
Baked Goats Cheese Puff Puff Pastry, Fig, Mix leaves, Pear Puree, Balsamic Glaze * (V) (GF)	£14.50
Honey Chilli Chicken Grilled Chicken Strips, Asian Spices with Homemade Sweet Chilli Sauce (GF)	£12.50
Butternut Squash and Apple Bruschetta Rocket, Pomegranate, Sage, Mascarpone (V) (VEGAN)	£12.50
Prawn and Smoked Salmon Cocktail Baby Gem, Shaved Ciabatta, Marie Rose	£15.50

Caesar Salad	Small	Large
Crispy Croutons and Parmesan Cheese (V)	£10.50	£16.50
Seared Chicken, Crispy Croutons Smoked Bacon Lardons	£14.50	£21.50

Sharing

House Nachos Tortilla Chips Topped with Chilli Beef, Avocado, Jalapeño, Cajun Cream Cheese and Mexican Salsa * (V) (GF) (DF) (VEGAN)	£21.00
Charcuterie and Baked Brie Platter Savoury Meats, Seasonal Fruits, Olives and Chutney * (GF)	£21.00
Hasselback Garlic Ciabatta Rocket, Cherry Tomatoes and Parmesan Salad	£15.50

Burgers & Ciabattas

8oz Gourmet Steak Burger Brioche Bun, Smoked Apple Cheese, Bacon, Lettuce, Tomato, Onion Ring, Double Cooked Chips and Homemade Relish	£23.00
Breaded Chicken Burger Full Chicken Breast, Melted Cheese, Caramelised Onion, Rocket and Tomato served with Chips finished with Baconnaise Sauce	£23.00
Pulled Chicken Ciabatta Shredded Chicken, Stir-fry Vegetables, Jalapeño, Sweet Potato Fries and BBQ Sauce	£23.00
Philly Steak Sandwich Slices of Seared Sirloin Steak, Red Onion, Jalapeño, Salad, Skinny Fries, and Cheese Sauce	£25.00

Side Dishes £4.50

Tossed Salad	Baby Potatoes
Boiled Rice	Double Cooked Chips
Sweet Potato Fries	Scallion Mash
Skinny Fries	Mashed Potatoes
Garlic Fries	Homemade Onion Rings
Truffle Parmesan Fries	Roasted Vegetables

Sauces £3.00

Peppercorn Sauce
Bushmills Sauce
Gravy
Garlic Butter
White Wine Cream

From The Grill

10oz Sirloin Steak Cherry vine tomatoes, Homemade Onion Ring, Choice of Sauce and Side (GF) (DF)	£34.00
8oz Fillet Steak Roasted Vegetables, Wild Mushroom Cream, Cafe de Paris Butter, Choice of Side (GF)	£42.50
Roast Lamp Chops Garlic and Rosemary Roasted, Medley of Vegetables, Creamy Mashed Potatoes and Herb Butter (GF)	£32.00
Blackened Salmon Pan-fried Blackened Salmon, Roasted Vegetables, Tuscan Potatoes, Sundried Tomato and Lemon Cream (GF)	£29.00

Mains

Festive Trio Of Meats Turkey, Ham and Beef, Pig in Blanket, Irish Stuffing, Yorkshire Pudding, Medley of Potatoes, Roasted Vegetables, Gravy	£28.00
Fish and Chips Fillet of Cod in a Crunchy and Golden Batter served with Mushy Peas, Lemon Wedge, Chips and Tartar Sauce (GF)	£25.00
Peppered Chicken Supreme Oven baked Supreme of Chicken served with Asparagus, Buttery Champ, Creamy Peppered Sauce (GF)	£25.00
Seabass and Scallops Tender Fillet of Seabass paired with Lemon Basted Scallops Served with slices of Herb - Roasted Baby Potatoes, Vegetables and lemon Caper Sauce (GF)	£29.00
Crispy Chilli Chicken Stir-Fry Crispy Chicken Coated in Sticky Sweet Chilli Glazed, Stir Fried Vegetables, Choice of Rice, Chips or Salad (GF)	£24.00
Red Thai Curry Our Signature Red Thai Curry Cooked with choice of Chicken, Beef or Vegetables Infused with Coconut Milk served with Rice and Flatbread * (V) (DF) (VEGAN)	£24.00
Apple and Sage Stuffed Porchetta Rolled Pork Belly, Dijon Apple, Sage Scalloped Potatoes, Roasted Medley of Vegetables, Nonna Gravy * (DF) (GF)	£25.00

Classic Pasta Primavera Cooked with a choice of Chicken or Vegetables, Fusilli, Cherry Tomatoes, Parsley, Parmesan and Garlic Bread * (V) (VEGAN)	£23.00
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Vegan Wellington Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils Wrapped in Vegan Puff Pastry (V) (DF) (VEGAN)	£21.00
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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

Desserts

Homemade Christmas Pudding Homemade Christmas Pudding with a Modern Chocolate Brandy Centre and Seasonal Fruits (V)	£9.50
Apple Crumble Tart Apple Crumble Tart with Vanilla Ice Cream & Mini Apple Chocolate Garnish (V)	£9.50
Sticky Toffee Pudding Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream (V)	£9.50
Black Forest Cherry Slice Cake Black Forest Cherry Slice with Morello Compote, Chocolate Sauce & Mascarpone Ice Cream (V)	£9.50
Pavlova Sphere Meringue Sphere Served with Seasonal Fruits, Whipped Cream, Homemade Coulis (V) (GF)	£9.50
Classic Crème Brûlée Classic Crème Brûlée with Winter Berries & Viennese Biscuit (V)	£9.50
Trio Of Ice Cream Raspberry Ripple, Honeycomb and Vanilla (V) (GF)	£10.50
Vegan Chocolate Cake Deliciously Moist Chocolate Cake with Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)	£8.50

Hot Beverages

Espresso	£4.00
Americano	£4.00
Cappuccino	£4.50
Caffè Latte	£4.50
Flat White	£4.50
Caffè Mocha	£4.50
Macchiato	£4.50
Hot Chocolate	£4.50
Iced Latte	£4.50
Iced Americano	£4.50
Tea	£4.00
Speciality Teas	£4.50
Monin Syrup Shot (Various Flavours)	£0.50

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....



Winter Whiskey Connoisseur

Irish	
McAllister's Pot Stil Expertly crafted and triple-distilled for a smooth, rich taste with notes of honey, spice, and oak.	£10.50
Redbreast 12y A celebrated single pot still whiskey, matured in oak casks for a perfect balance of rich fruit, toasted wood, and warm spice.	£9.50
Scottish	
Johnnie Walker 18yr Gold Label A luxurious blend of aged whiskies, offering creamy honey, rich fruit, and subtle smoke.	£8.00
American	
Bowsaw Bourbon Whiskey Crafted with Midwestern character and aged in charred oak barrels, notes of caramel, vanilla, and spice. Smooth, spirited, and distinctly American.	£7.00

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