



Dinner Menu

Starters

Homemade Soup of the Day (1)(2) (8)

Served with a crusty roll or gluten free bread.

Spicy Chicken Wings, Juicy wings with ranch dip (2)(4)(8)(9)(10)

Baked Artisan Goats cheese, baby leaves, beetroot and balsamic salsa (1)(9)

Oak smoked salmon on a homemade soda bread, cream cheese and garnish salad (1)(3)(4)(9)(10)

Classic Caesar salad, fresh parmesan shavings and dry cured bacon lardons (1)(3)(4)(8)(9)

Warm Khobez Flatbread, served with classic hummus and black olive tapenade (4)(9)(10)

Vegan Power Bowl (1) (10)

Mixed leaves, Bulgar wheat, Quinoa, tender stem broccoli butternut squash, pomegranate seeds, beetroot, edamame seeds

Main Courses

Vegan chickpea and sweet potato curry, Garam masala sauce, spinach and Basmati rice (9)

Grilled 8oz Irish beef burger in a brioche bap, cheddar cheese, bacon, lettuce, tomato and French fries (1)(2)(4)(5)(8)(9)(10)

Breaded wholetail scampi served with French fries, lemon wedges and tartare sauce (4)(6)(8)(9)(10)

Cajun salmon Darne with champ potatoes, tender stem broccoli, sweet chilli sauce (1)(2)(3)

Grilled 8oz Sirloin steak, giant onion rings, French fries & cherry tomatoes with pepper sauce (1)(2)(5)(10)

Confit Leg of Barbury Duck served with gratin potato, braised red cabbage and thyme jus (1)(2)(5)(10)

Vegan Burger (4) (9) (10)

Plant based patty, vegan cheese, baby gem, beef tomato & vegan Mayo

Cajun Chicken Burger (2) (4) (8) (9) (10)

Seasoned chicken butterfly, Cajun mayo, beef tomato, baby gem in a brioche bap

Desserts

Baileys Cheesecake with Chantilly cream (1)(4)(5)(8)(10)

Chocolate and salted caramel Brownie with vanilla ice-cream (1)(4)(8)(10)

Fresh fruit salad with vanilla ice- cream (1)(8)

Food Allergen Reference Numbers:

1.Dairy 2.Celery 3.Fish 4.Gluten 5.Sulfides 6.Crustaceans 7.Molluscs 8.Egg 9.Mustard 10.Soya 11.Nuts