

Starters

duck liver pate with onion, orange and whole grain mustard marmalade, served with warm buttered toast	£3.95	cup mushrooms filled with mozzarella, dolcelta, and brie, with a balsamic syrup dressing	£4.40
sauteed black pudding with tomato and poached egg on mustard, toasted with baby spinach and mature cheddar cream sauce	£4.60	soup of the day	£2.90
a light, layered, smoked fish mousse made with salmon, haddock and mackerel, served with a citrus hollandaise, mixed leaf salad	£4.80	char grilled fillet of tuna nicoise	£5.10
fan of avocado with parma ham, served with a red pesto dressing and	£5.10		

Mains

char grilled lamb steak with mixed peppercorn butter, and served with hand cut fries, mushroom, watercress and tomato	£11.80	poached fillet of salmon on wilted spinach with a cream and saffron sauce, and served with new potatoes and seasonal mixed vegetables	£10.95
supreme of chicken Rossini with a rich claret and wild mushroom sauce, served with fondant potatoes, whole shallots and French beans	£10.80	fresh grilled tuna loin with avocado and coriander salsa on potato, cherry tomatoes, bean and rocket leaves	£10.40
pan fried magret duck breast, sauteed in pernod and finished with black cherries, sauteed potatoes, baton carrots and mange tout	£11.80	char grilled prime t-bone steak, topped with fried egg, home cut fries, mushroom, tomato and watercress	£13.70
king prawn tikka masarla with pilau rice, nan bread and poppodom, served with tomato and onion salad	£12.60	medallions of pork, flamed in brandy and finished with sage and cream caramelised onion, served with chateau potatoes and mixed vegetables	£11.75
(V) fresh tagliatele with basil, spinach and roasted peppers finished with cream pesto, topped with pine nuts and parmesan shavings	£8.95	rack of lamb with mint and rosemary crust, a redcurrant jus, and served with chateau potatoes and mixed vegetables	£12.10
(V) pumpkin and wild mushroom rissoto	£9.10	roast of the day	£10.40

Extras

fondant potatoes	£2.50	mixed salad	£2.50
medley of vegetables	£2.50	new potatoes	£2.50
onion rings	£2.50	mushrooms	£2.50
home cut chips	£2.50		

Desserts

hot apple and cinnamon crumble, with custard	£3.75	a light orange and mascarpone cheesecake	£4.10
fresh fruit salad	£4.20	pancakes in cassis with winterberries and cream	£4.10
selection of fresh cheese	£4.15	rich chocolate sacha torte	£4.20

Hot Beverages

English Breakfast Tea	£2.20	Decaffeinated Coffee	£2.30
Herbal and Fruit Teas	£2.20	Cappuccino	£2.50
Coffee	£2.30	Espresso	£1.75
Irish Coffee	£3.50	Latte	£2.50

Irish and Malt Whiskeys

Bushmills	£2.60	Glenfiddich	£3.50
Black Bush	£2.60	Glenmorangie	£3.50
Jameson	£2.60	Gleniver	£3.50
John Power	£2.60	Glenkinchie	£3.50
Paddy	£2.60	Lagavulin	£3.50
Tullamore Dew	£2.60	Laphroig	£3.50
Cragganmore	£3.50	Oban	£3.50
Dalwhinnie	£3.50	Talisker	£3.50

Ports and Brandies

Port Ruby	£3.00	3 Star Brandy	£2.60
Port Tawny	£3.00	VSOP	£3.50
Port Vintage	£5.00	Hine Antique	£5.00
Sherry	£3.00	Madeira	£2.60

Liqueurs

Blue Curacao	£3.00	Advocaat	£3.00
Benedictine	£3.00	Drambuie	£3.00
Galliano	£3.00	Grand Marnier	£3.00
Kahlua	£3.00	Sambuca	£3.00

