

To Start

Beetroot & Cumin Soup

with Spiced Yogurt

£5.75

Shredded Duck Confit in Egg Noodles

with a splash of Soya Sauce

£5.50

Grilled Aubergine, Tomato & Mozzarella Stack

with Pesto Dressing

£5.25

Curry Spiced King Prawns

on a bed of Salad Leaves

£6.25

Devilish Lamb Kidneys

on a Herb Crouton

£5.75

To Follow

Chargrilled Sirloin Steak

with Bearnaise Sauce & Onion Rings

£16.75

(£1.00 supplement for guests staying on inclusive rate)

Slow Cooked Lamb Shank on Herb Mash

Drizzled with Red Wine Jus

£15.75

Pan Roasted Chicken Breast

with Mushroom Tarragon & Cream Sauce

£14.75

Herb Crusted Salmon Fillet

with Dill Cream Sauce

£15.50

Wild Mushroom Stroganoff

With Coriander flavoured rice

£11.75

All main courses served with winter vegetables & potatoes unless specified

To Finish

Blackcurrant Trifle

£5.50

Dark Chocolate Torte

£5.75

Banana Fritters in Maple Syrup

£5.50

Mixed Fruit Platter

with Pistachio Ice Cream

£6.00

Cheese Plate

with Quince Jelly Celery Sticks and Grapes

£6.25

Liqueur Coffees

Irish Coffee

Jameson Irish Whisky

£3.70

After Eight Coffee

Crème De Menthe

£3.50

Calypso Coffee

Kahlua

£3.50

Mardi Gras Coffee

Southern Comfort

£3.20

Terry's Orange Coffee

Grand Marnier

£3.50

Baileys Latte

Baileys

£4.15

All liquor coffees are served with fresh coffee, 25ml Spirit of your choice and topped with cream