

# LUNCH MENU

## BAR SNACKS

Marinated olives, olive oil, garlic, chilli 4 | Wheaten bread, onion butter 4  
Sweet curry roast nuts, lime wedge 4 | Frickles , Ballymaloe relish 4

## STARTERS

<b>Soup of the Day</b> homemade stout and treacle wheaten, local butter	7	<b>Tasting Of St Tola Goats Cheese</b> Goats cheese bon bons, goats cheese mousse, beetroot puree, leek ash, micro greens	7.5
<b>Honey Glazed Chilli Chicken Strips</b> Asian slaw, pickled chillis, garlic and coriander flat bread, garlic mayo	7.5	<b>Seafood Chowder</b> Cod, salmon, smoked haddock, prawns, scallions, smoked bacon, peas, stout and treacle wheaten	8/15
<b>Korean BBQ Pork Belly Bites</b> Salad, pickled veg, curry mayo	8	<b>House Baked Bread Board</b> Selection of homemade breads, onion butter, sun dried tomato tapenade, truffle honey	8

## MAINS

<b>Fish n Chips</b> Battered catch, mushy peas, tartare sauce, lemon, chippy chips	12	<b>Beef Massaman Curry</b> Braised beef blade, coconut curry, basmati rice, chillis, spring onion, garlic flat bread	15
<b>6oz Hand Pressed Steak Burger</b> Buttermilk bap, gem lettuce, tomato, red onion, cheddar, smoked bacon, Ballymaloe relish, chips	10	<b>Veg Massaman Curry</b> Carrot, sweet potato, spring onion, chillis, broccoli, basmati rice, garlic flat bread	13
<b>Sticky Chilli Chicken Strips</b> asian slaw pickled chillis, garlic mayo, sesame seeds, chips	15	<b>Fillet Steak Sandwich</b> 4oz fillet cooked cooked pink or well done, rocket, tomato chutney, parmesan, crispy shallots, chips	16
<b>Butternut Squash and Sage Orzotto</b> Roast and puree squash, chive oil, rocket V   VG	15	<b>Posh Chicken Stack</b> honey mustard marinated chicken, scallop potatoes, tomato and mushroom cream, deep fried leeks, broccolini	19

## SIDES - 3.5

<b>Chips</b>	<b>Buttered mash</b>	<b>Tomato and parmesan salad</b>
<b>Garlic chips</b>	<b>Garlic mushrooms</b>	<b>Beer pickled onion rings</b>
<b>Truffle and parmesan chips</b>	<b>Tender stem broccoli</b>	

## SAUCES - 1.5

Peppercorn Red wine jus Garlic butter

*The*  
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