CHRISTMAS MENU

STARTERS					
Winter vegetable and lentil broth House baked bread, local butter	7	Prawn and smoked salmon cocktail Whiskey Marie rose, Guinness and treacle wheaten	tail 8		
Duck liver parfait Cranberry and onion chutney, pickled carrot, toasted brioche	8	Deep fried brie House salad, raspberry vinaigrette	8		
Sticky chilli chicken strip Asian salad, pickled chillis,	8				

MAINS					
County Antrim turkey and honey baked ham Creamed potato, chipolatas, seasonal veg, roast gravy	18	10oz Dry aged sirloin Tomato, beer pickled onion rings, fat chips, pepper sauce £7 Supplement on 2 or 3 course option	30		
12hr braised blade of Beef Mash potato, bordelaise sauce, tender stem broccoli	19	8oz Aged flat iron steak Tomato, beer pickled onion rings, fat chips, pepper sauce	20		
A tasting of local salmon Pan fried fillet, smoked salmon bon bon, roe, lemon emulsion, chive mash	20	Fish n chips Battered catch, mushy peas, tartare sauce, lemon, chippy chips	16		
Vegetarian wellington Honey roast vegetables, carrot puree, veg gravy	17	Surf n turf 8oz flat iron steak, garlic prawns, mash tender stem broccoli	24		
Sticky chilli chicken strips Asian salad, pickled chillis, garlic mayo, fries	16	6oz Hand pressed steak burger Buttermilk bap, gem lettuce, tomato, red onion, cheddar, smoked bacon, Ballymaloe relish, chips	15		

SIDES 3.5

Chips	Buttered mash	Sprouts with bacon and pine nuts
Garlic chips	Seasonal vegetables	Tomato and parmesan salad
Truffle & parmesan chips	Garlic mushrooms	Beer pickled onion rings

	SAUCES 3.	.5
Per	ppercorn	Roast Gravy

Bordelaise

2 Course Dinner £24 | 3 Course Dinner £30



