

SUNDAY MENU

1 COURSE: £12.95

2 COURSE: £17.45

3 COURSE: £21.95

STARTERS

Chef's Soup of the Day

Homemade soup served with artisan bread (1,2,7)

Irish Beef Stew

Homemade beef stew served with homemade bread (1,2,4,7,13)

Hot n' Sticky Chicken Wings

Succulent chicken wings served with blue cheese dip (2,7)

Prawn Cocktail

Cold water prawns served in a cocktail sauce with salad and wheaten bread. (2,3,4,7)

Classic Chicken Caesar Salad

A classic chicken salad featuring baby gem lettuce, bacon, croutons, Grana Padano and a creamy Caesar dressing. (2,4,7)

MAINS

Sunday Roast

Choice of turkey & ham, roast beef or pork served with roast potato, mash potato, seasonal vegetables and roast gravy (1,2,4,7,13)

The Executioner

Will it finish you off? Prime 8oz Ulster steak burger topped with cheddar cheese, back bacon, crispy onion ring, chicken strip and pepper sauce with a salad garish and choice of side (1,2,4,7,9,14)

Crispy Chicken Goujons

Tender chicken goujons served with a roasted garlic mayonnaise, homemade sweet chilli sauce and a side (1,2,4,7,9,13,14)

Fish 'n' Chips

Fresh battered fish with mushy peas, lemon & tartare (2,4,7,13)

Steak

8oz steak cooked to your liking and served with milk-battered onion rings, pepper sauce and any side **£5 supplement** (1,2,4,7,9,13)

Chicken or Vegetable Curry

Homemade curry served with rice or chips (1,2,9,13)

Vegan Burger

Vegan burger served with cheese, lettuce, tomato, cajun mayo and a choice of side order (2,9,10,11,13)

Pan Seared Salmon

Pan Seared Salmon served with lemon and garlic butter, tenderstem broccoli and buttery mash (5,7)

DESSERTS

Cheesecake of the Day

Homemade cheesecake served with Mullins vanilla ice cream (2,7)

Fresh Fruit Pavlova

served with fresh cream (4,7)

Sticky Toffee Pudding

served with Mullins vanilla ice cream & sticky toffee sauce (2,4,7,10)

Vegan Gateau

Black forest fudge cake served with Mullins vanilla bean ice cream

Ice Cream

Locally sourced Mullins ice cream (4,7, Sorbet 14)

Every care is taken to avoid any cross contamination when processing an allergen free order. We do however work in a kitchen that processes allergenic ingredients.

Allergens: 1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide/Sulphites