



Starters

Soup of the Day or Vegetable Broth, Wheaten Bread

£5.00

Cajun Spiced Crispy Squid, Mixed Leaf Salad, Lemon & Basil Mayo

£7.00

*Chicken Liver Parfait, Cherry Jam, Sundried Tomato Crisp, Baby Leaves
Toasted Brioche*

£7.00

Portavogie Prawn Cocktail, Marie-Rose Sauce, Baby Gem, Cherry Tomatoes, Wheaten Bread

£7.00

*Goats Cheese Bon Bon, Pickled Beetroot, Crisp Parma Ham, Red Onion Marmalade
Roasted Salted Walnuts & Mixed Leaf Salad*

£7.00

Mains

*Co. Down Turkey, Honey Glazed Ham, Chipolata Sausage, Onion & Sage Stuffing
Creamed Potatoes, Roast Potato, Seasonal Vegetables & Red Wine Gravy*

£18.00

Slow Braised Venison, Bourguignon

*Baby Potatoes, Roast Carrots, Pearl Onions, Mushrooms, Smoked Bacon
Red Wine Gravy*

£19.00

*Pan Fried Fillet of Hake, Creamed Potato, Tenderstem Broccoli
Pea Puree, White Wine & Lemon Veloute*

£18.00

*Seafood Mornay (Smoked Cod, Salmon & Hake) Baked In Cheddar
White Wine Cream, Lemon & Parsley, Creamed Potatoes & Seasonal Vegetables*

£18.00

Beef Burger, Smoked Bacon & Cheddar Cheese, Baby Gem, Burger Relish and Fries

£13.50

*Crispy Buttermilk Chicken, Mixed Leaves, Spring Onion, Chilli, Garlic
Shallot & Ginger Dressing and Fries*

£13.50

Beer Battered Cod, Homemade Chips, Minted Mushy Peas & Tartare Sauce

£12.00

Extra sides

*Home Made Chips, Parmesan Fries, Sweet Potato Fries. Seasonal Vegetables
Mash, Fries, Champ, Blue Cheese & Walnut Salad*

£3.50

Any dietary requirements please inform a member of staff