

2 Courses £28 3 Courses £32

# Starters

Confit Duck Spring Rolls, Hoi Sin Mayonnaise, Toasted Sesame Seeds Crispy Chicken Wings, Buffalo Hot Sauce, Celery, Blue Cheese Mayo Pil Pil Prawns, Garlic, Chorizo, Parsley, Sourdough Salt and Chilli Beef, Nappa Slaw, Sesame Seeds, Korean Mayonnaise Strangford Lough Mussels, Cider, Leek and Chorizo Cream, Crusty Bread Soup of the Day, Warm Bread, Salted Butter King Oyster Mushroom Scallops, Asparagus, Garlic and Herb Butter

# Roasts

Salt Aged Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Jus

Roast Leg of Lamb, Mint Jus

Stuffed Chicken, Pan Gravy

Kids Roast Dinner, Chicken or Beef £12.95

All served with Creamed Potatoes, Duck Fat Roasties, Roasted Root Vegetables, Tenderstem Broccoli.

## Mains

Beer Battered Fish, Rosemary and Sea Salt Chunky Chips, Tartar Sauce, Mushy Peas, Burnt Lemon

Curried Cauliflower, Golden Raisin Cous-Cous, Cucumber and Mint Yoghurt (v)

**6oz Hereford Beef Burger,** Baby Gem Lettuce, Tomato, Bacon and Smoked Cheddar, Tobacco Onions, House Relish, Sourdough Bun, Chunky Chips

**10oz Hereford Sirloin,** Seasonal Vegetables, Tobacco Onions, Triple Cooked Chips, Peppercorn Sauce **(£16 Supplement)** 

## Desserts

Rhubarb and Custard Panna Cotta, Ginger Crumble Topping, Raspberry Sorbet

## Cheesecake of the Day

Chocolate and Coconut Tart, Vanilla Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce, Popcorn, Salted Caramel Ice Cream

Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment, or the ingredients used. Please inform your server of any allergies.