

EVENING MENU



STARTERS

Duo of Melon Wrapped in Parma Ham, Orange and Rocket Salad,
Balsamic Reduction £5.95

Duck confit, Braised Red Cabbage,
Port and Cranberry Reduction £6.95

Goats Cheese and Cherry Tomato Tartlet, Red Onion,
Parma Crisp, Basil Pesto £6.95

Chicken Tempura, Thai salad, Wasabi Mayo £5.95

MAINS

Chicken Supreme, Sautéed Root Vegetables, Pak Choi,
Red Pepper Cream, Basil Puree £14.95

Cod Loin, Green Bean and New Potato Salad,
Tomato and Basil Salsa £14.95

Sirloin Steak in a Guinness Gravy, Scallion Creamed Potatoes and
Roast Seasonal Vegetables £18.95

Chateau Briand- Steak, Chips, Green Beans, Buffalo Tomatoes,
Bushmills or Béarnaise Sauce £15 per 100g

Slow Cooked Pork Belly, Black Pudding Fritters, Fondant Potato,
Buttered Savoy and Wild Mushroom Cream £15.95

Gnocchi, Sundried Tomato, Spinach, Pinenuts and Parmesan £13.95

DESSERT

Hot Chocolate Fondant with Caramel Ice Cream £5.95

Caramelized Bananas, Toffee Sauce, Vanilla Ice Cream and
Toasted Almonds £5.95

Red Wine Poached Plums
with Vanilla Crème Fraiche £5.95

Vanilla Crème Brûlée with Cinnamon and
Belgium Chocolate Sticks £5.95