Sunday Lunch Menu



Main Course £19.95. Starters and Desserts £5 each

Starters

Sharing Plater for Two

Artisan Handmade Breads Oils & dips, Abernethy butter (2,4,7)

Soup of the Day & Guinness Wheaten Bread

(1, 2, 4, 7)

Fivemiletown Goats Cheese Salad

Candied Pecans, rocket, apple, pickled shallot, balsamic (10, 14)

Honey Glazed Chilli Chicken Strips

Coriander, roasted peanuts, rocket, cucumber, soy dressing, skinny fries (2, 11, 13, 14)

Superfood Salad

Quinoa, spinach, edamame beans, broccoli, pumpkin seeds, citrus vinaigrette (10)

Mains

All served with creamy mash (7), rosemary roast potatoes (7) honey roasted carrots & parsnips (7), tender stem broccoli (7)

Co. Antrim Roast Turkey

Cranberry, sage & onion stuffing, chipolata (1, 2*, 7)

Himalayan Salt Aged Roast Rib of Beef (supplement £3)

Carrot puree, Yorkshire pudding, (2*, 4*, 7*)

Pan Roast Chicken Supreme

Crispy bacon, gravy (2*, 7*, 9)

Oven Roasted Salmon

Wilted greens, dill cream (5, 7*)

Wild Mushroom & Truffle Linguine

Peas, scallions, spinach (2, 4, 7) (V)

Desserts

Sticky Toffee Pudding

Pecan, toffee sauce, salted caramel ice cream (2, 4, 7, 10*)

Passionfruit Crème Brûlée

Shortbread Biscuit (2*, 4, 7, 10, 13)

Chocolate Fondant

Marmalade glaze, chocolate compote, vanilla ice cream, orange peel

Lemon Meringue Sundae

Lemon curd, vanilla ice-cream, meringue, sherbet crumb (2*, 4, 7)

A fine selection of Irish Cheese (supplement £4)

Fig chutney, crisp bread, grapes (2*, 7, 14)

Numbers below dishes relate to the allergen content of the dish. Numbers with an asterisk means the dish can be altered to remove the allergen. Please inform your server if you have any allergies.

1 = Celery, 2 = 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 = Sulphites