

GLUTEN FREE MENU

STARTERS

Soup of the Day £5.50

Freshly prepared each day, GF bread

Chicken Liver Pate £7.00

Red onion marmalade and toasted GF bread

Chicken Caesar Salad £7.00

Crisp baby gem lettuce, confit chicken, crisp pancetta, parmesan, Caesar dressing

Prawn Cocktail £7.50

Fresh water norwegian prawns, iceberg lettuce, marie-rose sauce, GF bread

Trio of Melon £5.50

Strawberries, raspberry sorbet and mint

MAINS

Harissa Spiced Escalope of Chicken £15.95

Herb crushed baby potatoes, chorizo and red pepper cream

Oven Roasted Salmon £15.95

Mussels, smoked salmon and leek sauce, tender stemmed broccoli, crispy leeks

Cock n Bull £18.50

Chicken and 4oz sirloin, mash, pepper sauce

Half Roast Duck £18.50

Dauphinoise potatoes, orange & plum glaze, charred pak choi

Thai Green Chicken Curry £13.95

Basmati rice

GRILL

All our steaks are Irish sourced and are 28 day aged.

Minute Steak £16.00

Sirloin Steak £22.95

Rib Eye Steak £22.95

T Bone Steak £25.00

All steaks are served with caramelised shallot puree, confit vine tomato, pepper sauce or café de paris butter and choice of side

SIDES AND SAUCES

Home-cut Fries £3.50

Garlic Home-cut Fries £3.50

Salt and Chilli Fries £3.50

Sweet Potato Fries £3.50

Mash £3.50

Tossed Salad £3.50

Seasonal Vegetables £3.50

Pepper Sauce £2.50

White Wine Mushroom Sauce £2.50

Gravy £2.50

DESSERTS

Vanilla and Strawberry Panna Cotta £5.25

Lemon and pistachio macaron

Trio of Ice Cream £5.25

Brandy snap, chocolate sauce and fresh berries

Fresh Fruit Salad £5.25

If you have a food allergy or intolerance please speak to our team before you order your food and drinks.