

CURTAIN CALL

MONDAY – FRIDAY 4PM-6PM

SATURDAY – SUNDAY 2PM-6PM

2 COURSES £18 / 3 COURSES £22

STARTERS :

SOUP OF THE DAY WITH HOMEMADE BREAD (V)

WHIPPED FIVEMILETOWN GOATS CHEESE, CANDIED PISTACHIO'S, PORT & FIG GEL, BRULEED FIG WITH HOMEMADE GUINNESS & TREACLE WHEATEN BREAD (V)(N)

HAM & EGGS, PARSLEY SAUCE

CRISPY FRIED SHORTRIB, MUSTARD MAYO

FREE RANGE CHICKEN LIVER PARFAIT, SEASONAL CHUTNEY, HOME-MADE FRUIT SOURDOUGH BREAD

TO SHARE (COUNTS AS 2 STARTERS) :

HOMEBAKED SOURDOUGH TEAR & SHARE BREAD, GARLIC BUTTER, OLIVES, TAPENADE, OILS & BALSAMIC **+ADD WHOLE BAKED IRISH COOLEENEY CHEESE FOR EXTRA £3.50+**

MAINS :

BATTERED FISH, BEEF FAT CHIPS, MUSHY PEAS, ROASTED LEMON, CURRY SAUCE

10 OZ IRISH PICANHA STEAK, ONION RINGS, BEEF FAT CHIPS & PEPPER SAUCE

(£4 SUPPLEMENT)

CHARGRILLED IRISH MOILED BEEF BURGER TOPPED WITH CHEDDAR, TOMATO & BACON JAM, LETTUCE, BLACK PEPPER MAYO & BEEF FAT CHIPS

SUSTAINABLE FISH OF THE DAY (£3 SUPPLEMENT) *PLEASE ASK SERVER FOR DETAILS*

PAN ROASTED FREE-RANGE CHICKEN SUPREME, SEASONAL VEG, CEP & OUTDOOR BRED BACON CREAM & BEEF FAT CHIPS

VEGAN CRISPY FRIED CAULIFLOWER KATSU CURRY, PEPPERS, SPINACH, NUTS & BASMATI RICE (V)

DESSERTS :

VEGAN ARMAGH APPLE & BERRY CRUMBLE WITH VEGAN BLACKBERRY ICE CREAM (N)

STICKY TOFFEE PUDDING & SALTED CARAMEL ICE CREAM

VANILLA PANNACOTTA, BERRY COMPOTE, LEMON & THYME SHORTBREAD

BOWL OF DRAYNES ICECREAMS (DAIRY FREE VERSION AVAILABLE)

PLEASE NOTE THAT OUR DISHES MAY CONTAIN ALLERGENS SUCH AS NUTS OR SHELLFISH. PLEASE ASK YOUR SERVER IF YOU REQUIRE ANY INFORMATION ABOUT ANY OF OUR DISHES OR IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS. OUR DISHES MAY ALSO CONTAIN TRACE ELEMENTS & WE CANNOT GUARANTEE THAT OUR DISHES ARE FREE FROM TRACE ELEMENTS OF NUTS, GLUTEN AND OTHER ALLERGENS

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE.

WE CANNOT PROVIDE SPLIT/INDIVIDUAL BILLS. PLEASE NOTE A MAXIMUM OF 4 CARD PAYMENTS PER BILL.