







Starter

Chef's Soup of the Day

with artisan breads and homemade local Abernathy butter

Spiced Chargrilled Chicken Skewer

with satay sauce and fresh pineapple

Fivemiletown Crispy Goats Cheese Fritter

with fig and port chutney, apple juice infused golden beetroot, ginger bread and rosemary salted pistachio nuts

Crispy Salt & Chilli Squid

with wasabi mayo and pineapple salsa

Mains

6oz Sirloin of Beef

with duck fat chips, peppered sauce and a rocket and parmesan salad (£3 Supplement)

Aromatic Chicken Curry

flavoured with mango & coconut and served with naan bread and braised rice

Ragout of Local Seafood Tagliatelle

with poached smoked cod, salmon, haddock in a white wine and basil cream sauce with crusty bread

Chelsea Homemade Burger

with Bacon Jam, Smoked Cheddar, Lettuce & Tomato and duck fat chips

Vegetable Fajitas (V)

with tortilla wraps, jalapenos, salsa, cheese and sour cream

Desserts

Crumble of the Day

Eton Mess Sundae of the Day

Baked White Chocolate Cheesecake

with honeycomb and a spiced berry compote

Buttermilk Panna Cotta

with strawberry soup

Two courses £20 | Three courses £25

with Swing Singer
Brian McVeigh from 9.30pm

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(V) Vegetarian | Alternative Gluten Free options available on request Food Allergy: If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available, upon request.



