

## STARTERS

### CRISPY PORK BELLY

Sticky Soy Glaze, Piccalilli & Caramelised Apple Puree

Ce G Mu So Df

### SOUP OF THE DAY

Served with House Flavoured Focaccia Bread  
(Ask Your Server)

### SALT & CHILLI SQUID

Garlic & Sriracha Dressing, Seasonal Leaf Salad

Ce E M So Df

### GOATS CHEESE SALAD

Goats Cheese Stack with Charred Vegetables, Beetroot & Balsamic Dressing

M Sd

### SPICY KOREAN CHICKEN TACO

Apple, Celeriac & Coriander Slaw, Korean Gochujang, Pineapple Salsa, Lime Crème Fraiche

Ce E G M Mu So Df

### CHORIZO ARANCINI

Chorizo & Shallot Cream, Grated Parmesan & Parmesan Crisp Topping

Ce E G M Mu Df

### GREENCASTLE FRITTO MISTO ENCROUTE

Crispy Coated Monkfish, Haddock Goujon, Crab Claw, Nduja Sauce with Lemon & Toasted Sourdough

Ce C G E F M Df

## MAINS

### FESTIVE ROAST STUFFED TURKEY & BACON LOIN

Herb Roasted Potato, Carrot Puree, Roast Seasonal Vegetables & Rich Pan Gravy

Ce G M Mu So

### TERIYAKI MARINATED CHICKEN

Bombay Potatoes, Coriander Cream & Spicy Onion Fritter

Ce E G M Mu Sd Df

### STICKY GLAZED FILLET OF COD

Oven Roasted Cod, Egg Noodles & Stir Fry Vegetables

Ce E F G Mu So

### SEABASS FILLETS

Pan Seared Seabass Fillets, Leek & Mushroom Risotto, Basil Pesto

Ce F M Mu Sd

### GRANTS PORK WELLINGTON

Roasted Pork Fillet, Potato Gratin, Carrot Puree & Stem Broccoli

Ce E G M Mu Sd

### MARINATED SUPREME OF DUCK

Honey & Orange Glaze, Braised Red Cabbage, Tamarind & Ginger Sauce

Ce Mu So Sd

### IRISH LAMB RUMP

Celeriac Puree, Wilted Pak Choi, Spiced Chantenay Carrots

Ce M Mu Sd

### ROASTED CAULIFLOWER STEAK

Spicy Onion Fritter, Curried Coconut Cream

Ce E G M So Df

## SIGNATURE STEAKS

### PRIME GRILLED 8OZ SIRLOIN STEAK

### 8OZ FILLET STEAK

### PRIME 28 DAY AGED 16OZ HERFORD TOMAHAWK STEAK

All our Signature Steaks are garnished with Onion Puree, Roasted Tomato & Flat Leaf Parsley.  
Served with Sauce of Your Choice

## SAUCES

Green Peppercorn Cream Ce M Mu So Sd

Garlic Butter M

Red Wine Jus Ce Mu So Sd

## SIDE ORDERS

Buttery Mash M / Skinny Fries Df

Baby Boiled Potatoes M / Chunky Chips Df

Balsamic & Parmesan Courgette Frites E G M So Df

Vegetables of the Day M

Peppered Green Beans & Shallots M

Sauté Onions M / Sauté Mushrooms M

Tossed Salad (Honey & Mustard Dressing) Mu

## ALLERGEN KEY

Ce Celery C Crustaceans E Egg F Fish G Gluten L Lupin Flour M Milk Me Mollusc Mu Mustard N Nuts P Peanut Se Sesame So Soya Sd Sulphur Dioxide Df Deep Fat Fryer Cross Contamination