

STARTERS

DUCK TACO

Apple & Celeriac Slaw, Lime Dressing,
Hoisin Glaze
Ce, E, G, M, Mu, So, Sd

FRESH HOMEMADE SOUP OF THE DAY

Freshly Baked Bread Rolls
(Please Ask Your Server)

FLAME GRILLED PRAWN BRUSCHETTA

Toasted Sourdough, Salad Leaves,
Nduja Sauce
Ce, G, M, Mu, So, Sd

WARM GOAT'S CHEESE SALAD

Roasted Vegetables &
Honey Mustard Dressing
Ce, E, G, M, Mu, Se, So, Sd, Df

CHICKEN CAESAR SALAD

Chicken & Bacon Bonbons, Baby Gem Salad
Crispy Croutons & Parmesan Cheese
Ce, E, F, G, M, Mu, So, Sd, Df

SALT & CHILLI SQUID

Seasonal Leaf Salad, Soy, Chilli & Lime Dressing
Ce, E, F, G, M, Mo, Mu, So, Df

SELECTION OF BAKED BREADS

With Salted Butter & Selection of Oils & Dips
(Please Ask Your Server)
{£4.50 Per Person}

MAINS

SUPREME OF CHICKEN

Carrot Puree, Wilted Pak Choi, Red Wine Jus
M, Mu

TERIYAKI MARINATED CHICKEN

Bombay Potatoes, Coriander Cream,
Spicy Onion Fritter
So, Sd, Df, Ce, G, M, Mu

PAN SEARED SEABASS FILLETS

Chorizo, Orzo & Pea Casserole
Ce, E, F, M, Mu, So, Sd

HONEY GLAZED DUCK BREAST

Wilted Pak Choi, Honey Roasted Carrot
& Parsnip, Hoisin Jus

Ce, M, Mu, So, Sd,

CO. WICKLOW LAMB RUMP

Grilled Mediterranean Vegetables,
Tomato & Basil Casserole, Parsley Oil
Ce, M, Mu, So, Sd, Df

MISO GLAZED GREENCASTLE COD

Rice Noodles, Wilted Pak Choi, Snow Peas
& Toasted Sesame Seeds
Ce, F, M, Mu, Se So, Sd

ROASTED SPICY BUTTERNUT SQUASH

Tempura Broccolini, Creamed Pappardelle
& Miso Glaze
Ce, E, G, M, Mu, So, Sd, Df

SIGNATURE STEAKS

PRIME GRILLED

8oz SIRLOIN STEAK

8oz FILLET STEAK

{£8 Supplement}

PRIME 28 DAY AGED 16oz HEREFORD TOMAHAWK STEAK

{£8 Supplement}

All our Signature Steaks are Prime Northern Irish Beef,
sourced locally from Foyle Food Group and garnished
with Onion Puree, Roasted Tomato & Flat Leaf Parsley

Served with Sauce of Your Choice
Ce, M, Mu, So

SAUCES

Green Peppercorn Cream Ce, M, Mu, So, Sd
Garlic Butter M
Red Wine Jus Ce, Mu, So, Sd
Bone Marrow Gravy

SIDE ORDERS

Buttery Mash M / Skinny Fries D f
Baby Boiled Potatoes M / Chunky Chips D f
Balsamic & Parmesan Courgette Frites E, G, M, So, Df
Vegetables of the Day M
Peppered Green Beans & Shallots
Sauté Onions M / Sauté Mushrooms
Tossed Salad (Honey & Mustard Dressing) Mu

2 COURSE {£32.50}

3 COURSE {£39.50}

All main course dishes include a side order. Additional side orders £4.25 each
For full allergen information, or if you have any dietary requirements please ask your server.
All products locally sourced where obtainable.

ALLERGEN KEY

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

