

## Start / Share

### Garlic bread <sup>GF</sup> <sup>V</sup>

fresh ficelle sliced and toasted in garlic butter 7 – with cheese 9

### Sicilian olives <sup>GF</sup> <sup>V</sup>

a bowl of succulent Sicilian olives 8

### Bread platter <sup>GF</sup> <sup>V</sup>

a selection of artisan breads served with homemade dips and oils 16

### Rocket and parmesan salad <sup>GF</sup> <sup>V</sup>

with balsamic reduction 5

### Wedges works

a bowl of crispy wedges with lashings of chopped bacon and melted cheese, served with sour cream and sweet chilli sauce 16

### House fries <sup>GF</sup> <sup>V</sup>

served with aioli 7

### Wedges <sup>V</sup>

served with sour cream 7

### Bacon-wrapped scallops teaser <sup>GF</sup>

four pan fried, served with salad greens and caper mayo 18

### Thai fish cakes <sup>GF</sup>

homemade and served with an asian style dipping sauce 15

### Soup of the day <sup>GF</sup>

inherited favourite recipes, made one batch at a time 12

## Breakfast

### Omelette <sup>GF</sup> <sup>V</sup>

cheese, bacon, mushroom and onion, served with garlic toast 15

### Eggs and bacon <sup>GF</sup> <sup>V</sup>

poached, scrambled or fried, on toasted ciabatta 14

### Eggs benny <sup>GF</sup> <sup>V</sup>

two poached eggs on ciabatta, with bacon or spinach drizzled with hollandaise sauce 17

### Bacon sandwich <sup>GF</sup>

smokey rashers of streaky bacon, aioli and rocket, served on grain toast 15  
– with fries 17

### Silverspoon big breakfast <sup>GF</sup> <sup>V</sup>

smokey rashers of bacon, hash browns, mushrooms, kransky sausage, eggs and garlic toast 22

### Hash stack <sup>GF</sup> <sup>V</sup>

a stack of hash browns layered with bacon, topped with two poached eggs and hollandaise sauce 17

### Pancakes <sup>V</sup>

served with bacon, banana and maple syrup or berries 17

### Corn fritters <sup>V</sup>

Silverspoon speciality with rashers of bacon, salad, tomato relish and creamy aioli 19

## Lunch

### Prawn capellini <sup>V</sup>

prawn, garlic and chilli capellini, tossed through a light tomato sauce 20

### Bacon-wrapped scallops <sup>GF</sup>

pan fried, with salad, roast potatoes and caper mayo 36\*

### Chicken salad <sup>GF</sup>

chicken strips seasoned in smokey spices through a crisp salad with olives and a paprika and feta dressing 19

### BBQ beef burger

served with bacon, smokey bbq sauce and Gruyere cheese on a brioche bun with fries and aioli 22

### Fish of the day <sup>GF</sup>

with chilli and lime sautéed cauliflower and a fennel and mandarin salsa 34\*

### Chicken burger <sup>GF</sup> <sup>V</sup>

chicken, bacon, cranberry and brie burger, served on a brioche bun with house fries and aioli 23

### Beef striploin <sup>GF</sup>

free-range Angus beef striploin, served with house fries, salad and a horseradish and lemon sauce 35\*

### Sticky ribs

pork spare ribs, slow cooked and coated in a sticky Asian-style sauce 16

add two bacon-wrapped scallops to any main 8

## Desserts

### Summer berry frangipane <sup>GF</sup> <sup>V</sup>

summer berry tart served with raspberry gel, strawberries and cream ice cream 13

– allow 15mins to cook

### Cheese <sup>GF</sup> <sup>V</sup>

creamy danish blue with dried fruit and bruschetta 13

### Killinchy Gold ice cream <sup>GF</sup> <sup>V</sup>

three scoops of award-winning ice cream, served with coconut tuile and chocolate sauce 13

### Crème brûlée <sup>V</sup>

a creamy cereal brûlée topped with white chocolate and macadamia biscotti 13

### Dark chocolate mousse <sup>GF</sup> <sup>V</sup>

a rich but light chocolate mousse made with 72% dark Belgian chocolate, a sour cherry gel and coconut tuile 13