



## Starters

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

inherited favourite recipes 12

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

pan-fried, served with salad greens and caper mayonnaise 18

### Sticky ribs

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

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

with balsamic reduction 7

### Olives <sup>GF</sup> <sup>V</sup>

a bowl of succulent Sicilian olives 8

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

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

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

homemade and served with an asian style dipping sauce 15

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

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

### 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 and sweet chilli sauce 7

## Mains

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

prawn, garlic and chilli capellini, tossed through a light tomato sauce 28

### Vegetarian filo pie <sup>V</sup>

ricotta, spinach and mushroom filo pie with beetroot balsamic gel, served with a pear and walnut salad 28

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

free-range Angus beef striploin, served with house fries, salad and a horseradish and lemon sauce 35  
— allow 25mins for well-done or blue

### Pork belly <sup>GF</sup>

slow cooked and served with a cider braised cabbage and a pickled cherry chutney 32

### Deluxe surf and turf <sup>GF</sup>

take the eye fillet main and top it with two of our bacon-wrapped scallops 46

### Eye fillet <sup>GF</sup>

free-range Angus beef eye fillet served on a celeriac, beetroot and roast garlic puree, honey glazed baby carrots and a jalapeño and blue cheese sauce 38  
— allow 25mins for well-done or blue

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

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

### Chicken breast <sup>GF</sup>

served on a roasted summer vegetable and feta rissoni, topped with a creamy pesto sauce 32

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