

******SAMPLE******

Menu changes weekly

Traditional Sunday menu

Starters

Soup of the day and warm breads (V) (GF without bread)

Seared mackerel fillets with Asian slaw & Thai curry dressing (GF)

Tea smoked duck with caramelized orange segments & peppercorn & honey dressing (GF)

Cajun spiced calamari with classic caesar salad

Maple glazed ham shank on a bed of garden leek risotto & parsley puree (V without ham)(GF)

Baked brie crostini with a mixed leaf salad & warm chutney (V)

Panko parmesan pheasant, bacon lardons, shallots & a honey & mustard seed salad

Main courses....

Herb baked chicken supreme, chorizo pomme puree, parmesan tossed greens & a Jack Daniels emulsion

Honey baked pork loin & fillet, buttered savoy, champ & a wild mushroom & garlic cream

Seared County Armagh venison, carrot puree, cranberry & port jus & truffle pomme puree (GF)

Gamekeeper's bag, braised red cabbage, leek & potato gratin & pan jus

Non Carnivores

Tagliatelle pasta with a goats cheese emulsion & beetroot squash (V)

Vegetable stir fry with lucky boat noodles (V)

Sunday Roasts...

Roast Irish sirloin served with mash, market vegetables, Yorkshire pudding & pan juices (can be modified to be GF)

Givan's ham & Turkey served on a bed of mash, apple & bacon stuffing, seasonal vegetables and pan juices (can be modified to be GF)

Fruits of the Sea....

Teriyaki glazed salmon loin, wok flashed vegetables & basmati rice bowl

Duo of market fish, sautéed leeks, oyster mushroom, mustard seed emulsion & baby boiled potatoes (GF)

(If you have any allergens please alert your server. Our dishes that are GF contain no gluten, however, they are not cooked in a gluten free area)