



SET EARLYBIRD MENU FOR PARTIES OF TEN OR MORE

**TO BEGIN**

**CHEFS HOMEMADE SOUP OF THE DAY (GF & V)**

Served with warm breads

**FIVEMILETOWN GOATS CHEESE CAKE**

Chutney, dressed baby leaf

**CRISPY CAJUN CHICKEN STRIPS**

Baby gem lettuce, peppadew peppers, smoked paprika and cumin drizzle

**SMOKED MACKERAL PATE**

Celeriac, apple & horseradish slaw, toasted breads

**TO CONTINUE**

**HERB GRILLED TROUT FILLET (GF)**

Garden leeks, French beans, pearl onions, chorizo velouté and baby potatoes

**SUGAR PIT PORK LOIN**

Pineapple & chilli jam, sautéed kale, fried hens egg, chive sabayon, sea salt baby baked potatoes

**SLOW COOKED BEEF BLADE**

Honey glazed beetroot, parsnips, pressed feta, simply mash

**SMOKEY JOE BURGER**

Beef or chicken, smoked paprika cheddar and crispy bacon rashers served in a toasted bun, tobacco onions, tomato and gherkin with chunky chips

**WILD MUSHROOM AND TRUFFLE OIL RISOTTO**

Parmesan crisps (GF & V)

**A choice of chef's home-made desserts, Patterson's blend coffee/tea & chocolate mints**

*Please note a main course can be priced individually*

**Two courses £15.95/ Three courses £19.95**

*If you have any allergies or special dietary requirements please inform your server*

*GF can be modified to gluten free*