



SET EVENING 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

PAN FLASHED HAKE LOIN

Sautéed greens, onion bhajis, bols curry oil, tomato & chilli jam, jasmine rice bowl

HILL GRAZED LAMB RUMP

Crispy slow cooked shoulder, rosemary, squash polenta chips, greens and balsamic jus

SEARED WILD VENISON STEAKS

Turnip and haggis hash brown, caramelised pears, parsnips, redcurrant and thyme reduction

ROAST CHICKEN SUPREME

Potato and garlic fondant, buttered broccoli, cep emulsion

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 £19.95/ Three courses £24.95

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

GF can be modified to gluten free