

# TEA TIME SPECIAL

Available Monday to Saturday 5-6.45pm

**3 COURSES ... £20 // 2 COURSES ... £16**

**1 COURSE ... £12**

## *To Start*

### **FISHERMANS JAR**

Peppered mackerel, smoked salmon, pink prawns,  
Bushmills Marie Rose dressing, wheaten croutons

### **CLAYPOT OF BAKED CAMEBERT**

Cranberry & apple compote, candied nuts,  
toasted bread croute

### **SEARED WOODLAND PIGEON**

Beetroot & garden pea risotto, crumbled feta

### **BUCKY STYLE BBQ PORK RIBS**

Pickled slaw, burnt lime

### **CHEF'S SOUP SOMETHING OF THE DAY**

## *To Continue*

### **SUNDRIED TOMATO & GOATS CHEESE**

#### **STUFFED CHICKEN BREAST**

Fresh egg pasta, wild mushroom cream

### **TWICE COOKED BELLY OF PORK**

Black pudding & potato beignet, cabbage,  
bacon, apple gravy

### **EIGHT HOUR SLOW BRAISED BEEF DAUBE**

Sweet potato puree, turnip, pancetta,  
garlic potato gratin, Shiraz jus

### **SPICED INDIAN LAMB CURRY, COCONUT & SESAME RICE**

Garlic naan bread, poppadum, mint yoghurt,  
house chutney

### **CHINESE MARINATED CRISPY HALF DUCK**

Stir fry noodle bowl, mango & cardamom chutney

### **BATTERED PORTAVOGIE SCAMPI TAILS**

Handcut fries, minted pea puree,  
homemade tartar sauce

### **8OZ PRIME RIB BEEF BURGER**

served with brioche bun, tomato, gherkin, rocket,  
tobacco onions, house slaw

## *To Finish*

Please see your server for today's dessert options.