

STARTERS

SOUP OF THE DAY
with Warm Bread ... £4.95

CHORIZO
in Red Wine ... £4.5

TAPAS BOARD
Manchego, Guindillas Peppers, Olives & Cured Duck
or Salami or Serrano Ham ... £5.95

SALT & CHILLI SQUID
with Wasabi Crème Fraiche and Honey
Ginger & Lime Dipping Sauce ... £5.5

DUO OF MELON & SHAVED SERRANO HAM
with Balsamic & Strawberry Syrup ... £5.95

MAINS

**VIETNAMESE SPICED SLOW COOKED PORK
& SWEET POTATO CURRY**
Prawn Crackers, Lime & Jasmine Rice, & Peanut Brittle ... £10.95

CRISPY BATTERED CATCH OF THE DAY
Truffle Peas, Tartar Sauce & Chunky Chips ... £10.95

**CHICKEN PITTA WITH CRISPY BACON,
CHORIZO & CHEESE MELT,**
Sea Salt & Rosemary Fries, Quinoa Salad ... £10.95

BRAISED BEEF AND GUINNESS YORKSHIRE PIE
with Cheddar Mash ... £10.95

SMOKED HADDOCK & LEEK TART
Poached Egg Potato Salad & Dressed Leaves ... £9.95

PAPPARDELLE PASTA
with Cashel Blue, Asparagus & Snow Peas ... £8.95
Add: Sautéed Garlic Prawns ... £2 Seared Chicken Breast ... £2

STREET SALAD
Crispy Leaves, Cous Cous, Fennel Shavings,
Spicy Lemon Dressing & Toasted Pitta ... £8.95
Add: Shaved Serrano Ham ... £2 Grilled Goats Cheese ... £2

BURGERS

*Rump & brisket aged beef patties served in a brioche bun with
lettuce, tomato, pickle, onion ring, coleslaw & side of choice.*

THE TANNERY
as above ... £10.95

THE RED ROOSTER
Beef and chicken combo with Bad Bob's white BBQ dressing ... £11.95

COD BURGER
with Homemade Spicy Tomato Ketchup ... £10.50

MARINATED HALLOUMI (V)
Red Pepper and Spinach Burger ... £9.95

Sunday Carvery

12.30-5.00pm

Four fabulous courses

Adults ... £19.95 Children under 12 ... £9.95

Children under 5 FREE!

Weddings



New packages available from
£29.95 per person.

For details, visit www.tannerybar.com

BUTCHER'S BLOCK

All steaks from premium herds & aged for 35 days
to bring great meat to your table.

Served with Mushrooms, Salt & Vinegar Onion Rings,
& Sauce of Choice.

8OZ FLAT IRON STEAK (COOKED MED-RARE OR UNDER)
£13.95

8OZ RUMP HEART
£14.95

CHORIZO DE BEEF: SIRLOIN (TASTY WITH BACK FAT)
8oz ... £18.95 12oz ... £22.95

DE LUX LOMO: FILLET (MOST TENDER CUT)
8oz ... £24 12oz ... £28

Add: Sautéed Garlic Prawns £2 Fried Egg ... £1

Larger steaks may be cut to order, please allow appropriate cooking
time for well-done steaks.

SAUCES

**CRACK BLACK PEPPERCORN & BRANDY
RED WINE GRAVY
CHIPOTLE HOLLANDAISE
GARLIC & SPANISH PAPRIKA SMOKED CREAM**
All ... £2.75

SIDES

**SKINNY FRIES • TRUFFLE & PARMESAN FRIES • CHUNKY CHIPS
SALT & CHILLI CHUNKY CHIPS • CHAMP
HONEY & GINGER GLAZED CARROTS
SPRING GREENS WITH HOLLANDAISE
SAUTÉED MUSHROOMS • SCENTED RICE
CAESAR SALAD • HOUSE SALAD**
All ... £3.75



Gluten Free & Vegetarian Menus available upon request.
Please ask your sever for info about allergens.

WINES

by the Glass and Carafe

WHITE

		Small 125ml	Regular 175ml	Large 250ml	Carafe 500ml	Bottle 750ml
1	SAUVIGNON BLANC, STONELEIGH (MARLBOROUGH,NZ) Classic, lively, Sauvignon Blanc that captures the essence of Marlborough.	£3.95	£5.75	£7.95	£15.5	£22.5
2	PINOT GRIGIO, CA DI ALTE (ITALY) Lively & aromatic on the nose with notes of bread crust & pear.	£3.75	£4.95	£6.95	£14.25	£19.5
3	CHARDONNAY, CAMPO NUEVO (SPAIN) Crisp, fresh, balanced with lemon & apple flavours.	£3.5	£4.75	£6.75	£13.5	£18 -

ROSE

4	WHITE ZINFANDEL, SUTTER HOME (CALIFORNIA,USA) Delightfully fruity, naturally sweet, aroma of fresh raspberries.	£3.5	£4.75	£6.75	£13.5	£18 -
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RED

5	TEMPRANILLO, CAMPO NUEVO (SPAIN) Bright with cherry and strawberry fruit flavours.	£3.5	£4.75	£6.75	£13.5	£18 -
6	SHIRAZ, OLD PRESS (AUSTRALIA) Ripe plum & red berry flavours with a spicy, peppery finish.	£3.75	£4.95	£6.95	£14 -	£19 -
7	MERLOT, RIO LENTO (CHILE) Red cherry & plum aromas, medium bodied.	£3.75	£4.95	£6.95	£14 -	£19 -

WHITE

8	SAUVIGNON BLANC, KINTU (CHILE) Gooseberry & grapefruit with tropical overtones.					£17.5
9	SOAVE, PASQUA (ITALY) Notes of citrus, peach and crushed minerals.					£19.5
10	CHARDONNAY SEMILLON, BROOKFORD (AUSTRALIA) Clean & crisp with fresh juicy flavours.					£19 -
11	RIOJA, VEGA BLANCO (SPAIN) Citrus flavours with hints of herb, unoaked & juicy.					£19 -
12	VERMENTINO, DOMAINE LES YEUSES (FRANCE) Stunning, a touch of weight mid palate gives lovely drive to honey & citrus fruit.					£22 -
13	SAUVIGNON BLANC, THE JUMPER (MARLBOROUGH NZ) Silver medal winner from Hunters established by Belfastman Ernie Hunter. Luscious yet refreshing notes of asparagus, gooseberry & passionfruit.					£23 -
14	SAUVIGNON BLANC/ARINTO, PORTA 6 (PORTUGAL) Aromas of passionfruit with a refreshing finish.					£22 -
15	RIESLING, STONEBURN (NEW ZEALAND) Crisp, fresh, dry with zingy lemon, lime & a hint of honey.					£25 -
16	CHABLIS, PASCAL BOUCHARD (BURGUNDY, FRANCE) Dry & fruity, easy to drink. Very fresh citrus flavours and hints of minerality					£28 -

SPARKLING AND CHAMPAGNE

34	PROSECCO, VAPORETTO (VENETO)					£24 -
36	BRUT N.V. CHAMPAGNE, VEUVE CLICQUOT (FRANCE)					£62 -
SNIPES						
38	PROSECCO, MIONETTO (ITALY)					£7.95
39	CHAMPAGNE, MOET & CHANDON (FRANCE)					£12.95

RED

21	BARDOLINO, PASQUA (ITALY) Fragrances of currants & cherries, fruit filled and well balanced.					£19.5
22	PINOT NOIR, COSMINA (ROMANIA) A soft centered mulberry and cherry filled red with oak and spice.					£19.75
23	TINTO RORIZ/CASTELÃO/TINTO MIÚDA, PORTA 6 (PORTUGAL) Traditional Portuguese blend. Intense aromas of ripe summer fruits with a spicy accent. Modern style with a long finish. Voted best red of the series by BBC's Saturday Kitchen.					£21 -
24	CABERNET SYRAH, 'THE DEVIL'S COLLECTION', CASILLERO DEL DIABLO (CHILE) A mixed blend giving flavours of ripe plum, blackberries & toasted vanilla.					£22.5
25	PRIMITIVO, VILLA DEI FIORI (ITALY) Full bodied with a deliciously fruit finish & warm spices.					£23.5
26	TEMPRANILLO, FINCA LA ESTACADA (SPAIN) Jam packed with ripe, spicy fruit, soft tannins & excellent balance.			MAGNUM £45 -		£24 -
27	MALBEC/SHIRAZ/CABERNET, BALLYBOSCH RED (SOUTH AFRICA) Range from South African & Ulster stars Ruan Pienaar & Robbie Diack! Unique blend, Full Bodied, juicy, superb structure.					£24 -
28	MALBEC GRAND RESERVE, GRAFFIGNA (ARGENTINA) Sweet plum, lavender & anise, medium-full bodied.					£25 -
29	SHIRAZ, STUMP JUMP (MCLAREN VALE, AUSTRALIA) High pitched aromas of blueberry & violet, a juicy textured fruit bomb with jammy dark berry flavours.					£26 -

ULTIMATE G&Ts

Served in a copa balloon glass with bar tender's garnish and Fever Tree Tonic / Fever Tree Light

BEEFEATER 24 (ENGLAND) Ruby Grapefruit	£7.5
HOXTON GRAPEFRUIT & COCONUT (ENGLAND) Ruby grapefruit slice, grapefruit bitters and mint sprig	£6.75
MONKEY 47 (GERMANY) Orange	£7.95
HENDRICKS (SCOTLAND) Cucumber spear grapefruit bitters	£6.5
DINGLE (IRELAND) Fresh squeezed lime	£6.5
SIPSMITH (ENGLAND) Burnt lemon peel, blood orange slice and juniper berries	£7 -
TANQUERAY 10 (ENGLAND) Triple citrus garnish: Orange, ruby grapefruit and lemon	£7 -
JAWBOX (NORTHERN IRELAND) Honeycomb	£7.95

CRAFT ALES, WHEAT BEER & CIDER

CHIEFTAIN IRISH PALE ALE Hoppy, malty and hints of grapefruit, rich gold in colour.	£4 -
ERDINGER WHEAT BEER (GERMANY) A wheat beer for those who love outstanding and unforgettable wheat beer flavour	£4.3
SPECIAL ALE OF THE MONTH Please ask your server for this weeks special.	£ seasonal price
LONG MEADOW IRISH CRAFT CIDER (ARMAGH, N. IRELAND) an award-winning artisan cider that offers all the character and style of a traditional cider with a refreshingly unique zing	£4.4

HOUSE COCKTAILS

MOJITO Havana Club 3 Year Old, sugar syrup, lime, mint leaves	£6.5
FRENCH MARTINI Absolut Vodka, Chambord, cane sugar, pineapple foam, raspberry dust	£7 -
STRAWBERRY DAQUIRI Bacardi Rum, strawberry liquor, strawberry puree, lime juice, sugar syrup	£7 -
DARK & STORMY Goslings Dark Rum. Velvet Falemum, ginger syrup, lime, ginger beer charge	£6 -
BRAMBLE Plymouth Gin, lemon, blackberry syrup	£6.5
FLAMIN' ZOMBIE House blend of fine rums, lime, pineapple juice, orange juice, grenadine, pernod absinthe, angostura bitters	£9 -

