

APPETISERS - £3.00

**Bread & Butter | Olives | Chef's Special Appetiser**

STARTERS

**Irish Onion Soup**

Toasted Croutons & Irish Cheddar

**Root Vegetable Winter Rolls**

Smokey Aubergine & Coriander Dips (veg)

**Cold Roast Beef In A Yorkshire Pudding**

Fresh Horseradish & Veal Jus

**Asian Spiced Seared Marinated Tuna**

MAINS

**Pan Fried Cod**

Poppy Seeds & Butternut Squash

**Red Chicken Curry**

Bamboo Shoots & Lychee, Served with Naan Bread

**Lamb Cutlets**

Pommes Dauphinoise & Mint Jus

**Gnocchi**

Butternut Squash Sauce Shaved Parmesan (veg)

**Filet Of Beef**

Creamed Mash, Heritage Carrots And Veal Jus

*There is a £7 surcharge for this dish; it will be applied to your bill*

**Poached Turbot & Lobster Tail**

à L'Armoricaïne, Celeriac Mash

*There is a £7 surcharge for this dish; it will be applied to your bill*

SIDES - £4.95

**French Fries | Mixed Green Salad | Sautéed Mushrooms | Spinach | Mashed Potatoes**

DESSERTS

**Double Chocolate Pot**

**Orange Custard Tart**

**Apple & Cinnamon Tart**

Toffee Sauce & Vanilla Ice Cream

**Gin & Strawberry Eton Mess**

with a traditional Vanilla Ice Cream

**Selection Of Sorbets**

DRINKS

**Espresso**

**Double Espresso**

**Americano**

Black, White

**Tea (s)**

Black, White, Chamomile, Fresh Mint Tea

*Please confirm with your waiter or*

*waitress upon ordering.*

HAPPY ENDINGS

**Plate of English Cheese £7.00**

**Plate of Macaroons £7.00**

**Plate of French Fancies £7.00**

**Small Glass of Sweet Red/White Wine £5.00**

Please note a discretionary service charge of 12.5% will be added to your bill (mandatory for tables of 6 or more). Before placing your order, please inform us if a person in your party has a food allergy. In line with EU regulation 1169/2011, allergen product lists are available upon request. Please scan our QR Code to open information on any allergies.

