



## LUNCHTIME SPECIALS

TUESDAY - FRIDAY 12PM - 3PM

### TO START

Tempura sprouting Brocoli, Cauliflower veloute and spiced seeds.

Braised Rib of Beef, Carrot puree and relish.

Smoked Haddock and Fennel fishcake,  
Chorizo, Caper and Tomato ketchup.

### FOR MAINS

6oz Venison Burger, Cranberry and Ballybrie  
Rosemary and Juniper fries.

Smoked Pork belly, Apple and local Cheddar croquette  
Celeriac veloute and spring greens.

‘Leaping Lamb’ Beer battered Cod, Mushy Peas, Triple cooked chips  
with beer bread and Tartar.

### 2 COURSES £20

### FROM THE GARDEN

Drews Cauliflower Cheese	£4.50	Potato, Leek and Mature Cheddar Gratin	£3.50
Organic Wilted Greens, Sage Brown Butter	£4.50	Wild Leaf and Organic Beetroot Salad	£3.50
Roast Organic Root Vegetable	£4.50	‘Onions’ Three Ways	
Pot of Braised Red Cabbage	£3.50	French Fried, Caramelised and Chutney	£4.50
Buttery Champ	£3.50	Pepper or Garlic Sauce	£3.50

THEN DESSERT - Please ask a Server for details

ALLERGIES : Some of our menu items contain nuts, seeds and other allergens.

There is a small risk that tiny traces of these may be in any other dish or food served here.

We understand the dangers to those with severe allergies. Please ask to speak to the duty supervisor who may be able to make an alternative choice.



MODERN IRISH FOOD

## EARLY EVENING SPECIALS

TUESDAY - THURSDAY 5PM - 6.30PM

### TO START

Soup of the day, served with homebaked breads

‘Scampi’ Salt and Pepper Tiger Prawns

Beef dripping Hash brown, Pea puree, Tartar emulsion and tempura Gherkin.

Venison Sausage roll,

Cranberry, Gherkin ketchup and game chips.

### FOR MAINS

Slow braised Shortrib of Beef, Caramelised roast Onion,

Honey and Orange glazed Carrot, puree and roast Garlic mash.

Roast breast of Chicken, Chicken Leg and Alsace bacon ballotine

charred Sweetcorn, puree, Alsace and Tarragon croquettes.

Chef Catch of the day, ask server for details

THEN DESSERT - Please ask a Server for details

2 COURSES £26.50 OR 3 FOR £30

### FROM THE GARDEN

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Organic Wilted Greens, Sage Brown Butter	£4.50	Wild Leaf and Organic Beetroot Salad	£3.50
Roast Organic Root Vegetable	£4.50	‘Onions’ Three Ways	
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Buttery Champ	£3.50	Pepper or Gaelic Sauce	£3.50

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