



MODERN IRISH FOOD

SUNDAY MENU

SERVED 12:00 - 19:00

Two Courses £28.00
Three Courses £35.00

TO START

Soup of the Day with Freshly Baked Breads

“Scampi” salt and pepper Tiger prawns, Beef Dripping Rosti, Pea puree
Tartar emulsion and Tempura Gherkin.

Filemiletown Goats Cheese Custard, Beetroot relish, Meadowsweet pickle and “hobnob” tuile

Chicken Liver Parfait and Parma ham, Onion chutney, pickled onion and warm Brioche.

Smoked Haddock and Cauliflower Gratin, smoked haddock pate, pickled Cauliflower,
with Fennel and Lemon and Wheaten bread.

Corned Rib of Beef, beef dripping Hash brown, Gherkin ketchup, Shallot, Honey and mustard

FOR MAINS

Roast Co.Antrim Turkey with Honey and Wholegrain Mustard Gammon,
Sage, Apricot and Smoked Bacon Stuffing with Cranberry and Orange Relish

Roast Sirloin of Beef, Roast Carrot, Carrot puree,
and Rib Bon Bom, Yorkshire Pudding and Buttery Mash (£3 supplement)

Our own ‘Leaping Lamb’ Beer Battered Cod, Triple Cooked Chips,
Mushy Peas, Tartar and Beer Bread

Pork Fillet, Belly, Ham Hock fritter, Apple chutney, Parsnip and Mustard mash.

10 oz Ribeye , Pepper Sauce, Roast Tomato and Mushroom, Triple cooked chips (£5 Supplement)

Chef’s Catch of the Day.....Please Ask Server for Details

Roast Supreme of Chicken, Chicken leg and Thyme terrine, Romanesco and Champ.

Vegetable sausage Roll, Herb and Parmesan Gnocchi Basil and Pea puree.,

THEN DESSERT

Please ask a Server for a copy of our wide range of miniatures, choose two

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.