

# SUNDAY MENU

Two Courses £31.50  
Three Courses £38.00

SERVED 12:00-19:00

## TO START

Homemade 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, Onion chutney, warm Brioche and butter.

Smoked Haddock and Fennel Fishcake, Chorizo, Capers and Tomato Ketchup.

Smoked Pork Belly, Charred Mackerel, Black Apple butter and Celeriac.

## 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, Beef bon bon, Yorkshire pudding, Carrot puree and Mash (£3 supp)

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

Pork Fillet, crispy Belly, Black pudding and Ham hock fritter,  
Cabbage and Bacon roulade, Parsnip, Apple and mash.

10oz Rib Eye steak, roast Tomato and Mushroom, Pepper sauce, Triple cooked Chips (£5 Supp)

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

Roast Breast of Chicken, thigh and Alsace ballotine,  
charred Sweetcorn and puree, Alsace and Tarragon croquette.

Vegetable sausage roll, Herb and Parmesan Gnocchi, Greens 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.