

Sunday Soul MENU

Starters

Chef's Soup of the Day
with artisan breads and homemade local Abernathy butter

Spiced Chargrilled Chicken Skewers (GF)
with satay sauce and fresh pineapple

Crispy Salt & Chilli Squid (GF)
with fresh pineapple and sweet chilli & wasabi mayo

Superfood Salad (GF)
with puy lentils, semi sun-dried tomatoes, baby leaves, red onion
and sweet peppers with a honey & mustard vinaigrette

Mains

6oz Chargrilled Irish Sirloin Steak
with duck fat chips, plum tomatoes, mushrooms and Bushmills peppered sauce

Aromatic Chicken Curry
flavoured with mango & coconut and served with naan bread and braised rice

Chelsea Seafood Platter (GF)
with monkfish, haddock and squid served with a dill crème fraîche and skinny fries

Sundried Tomato Arrabiatta (V)
with chilli, parmesan and steamed broccoli

Two Courses & Glass of Wine £15

Soul Session with Michael Samuels
Every Sunday from 7pm