

## Starters.

Chef's Homemade Soup of the Day  
Homemade wheaten bread, Abernathy hand churned butter

Salt & Chilli Squid  
Sriracha mayo, toasted coriander seeds, kimchi slaw

French Village Charred Flat Bread  
Fivemiletown goats cheese, pickled vegetables, green chilli & lime  
houmous, pomegranate seeds

Caesar Salad  
Baby gem lettuce, Irish soda bread croutons, smoked bacon lardons,  
creamy caeser dressing, aged parmesan cheese

## Mains.

Aromatic Chicken Curry  
Indian spices, mango, coconut, naan bread, braised rice

6oz Chargrilled Irish Beef Burger  
Brioche bap, beef tomato, lettuce, gherkin, tomato & herb chutney,  
Irish buffalo mozzarella, basil oil, roasted garlic mayo, duck fat chips

Pan Fried Sea Bass  
White bean, tomato & roast red pepper ragu, samphire,  
mussel popcorn, saffron potatoes

Sun Dried Tomato & Mint Pesto Gnocchi  
Asparagus, green beans, baby spinach, peas, lemon oil

6oz Sirloin Steak  
with duck fat chips, pink peppercorn sauce, parmesan, organic leaf salad  
(£5 Supplement)

## Desserts.

Sticky Toffee Pudding  
Vanilla ice cream, local strawberry, butterscotch sauce

Ice Cream Sundae  
Selection of ice cream, homemade honeycomb, passionfruit & rum jelly, wild berry coulis

Honeycomb & Fudge Cheesecake  
Dark chocolate sauce, honeycomb ice cream

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**Two Courses £22.95**

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*with Swing Singer Brian McVeigh from 9pm*