



## DINNER MENU

### Appetisers

Homemade garlic focaccia £5

Homemade sour dough, dips £5

Nacho chips, salsa, cheese, crème fraiche, jalapeño

Polenta fries with Cashel blue cheese mayo, bacon £4

### Starters

Salt & chilli prawns, charred lettuce, satay £9

"Mushroom and toast" Portobello mushrooms cooked in beef fat on sourdough toast £8

Shellfish gnocchi, saffron, celeriac £9

Venison arancini, chestnut, parmesan, truffle £8.50

### Main course

Smoked beef fillet & braised cheek, chestnut purée, roast shallot, truffle jus, potato dauphinois £22

Roast chicken, sweetcorn, wild mushrooms, Madeira jus, champ £17

Cod fillet, roast cauliflower purée, cauliflower pakora, curry oil, crushed sweet potato £17

"Caledon Estate venison" local honey roast parsnip, blackberry jus, potato dauphinois £20

Cherry valley duck fillet, massaman curry, peanuts, baby carrot, pak choi, chilli potatoes £21

## STEAKS

Salt aged Delmonico ...£29 salt aged sirloin...£29 Irish flat iron steak...£23

Steaks served with vegetables, chips, onion rings & choice of sauce

PEPPER PARADISE- pepper sauce

SIGNATURE- Braised red cabbage, chorizo & blue cheese sauce.

SURF & TURF- 2 large tiger prawns, chilli & garlic butter (add £4)

Always inform us of any allergies.

Local suppliers- Walter Ewing seafood, Peter Hannan meat, Alison Abernethy butter, Fred Murphy potatoes, Draynes Farm, Cavanagh Eggs.

### WE ARE PROUD TO USE LOCAL SUPPLIERS

Walter Ewing seafood, Peter Hannan meats, Alison Abernethy butter, Fred Murphy potatoes, Draynes farm, Cavanagh Eggs

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