



Sunday Menu

Starters

Flatbreads	Hummus/cold pressed rapeseed oil	4
Soup of the Day	Artisan Wheaten Bread/Northern Irish Butter	4.5
Prawn Cocktail	Marie Rose Sauce/Baby Leaves/Soft Hens Egg	6
Chicken Wings	Hot sauce Butter/Blue Cheese Dip	6
Scallops	Pea Puree/Lemon Gel/Parmesan	9.5
Goats Cheese Fritters	Red Pepper/Sweet Pea Tendrils/Rapeseed Oil	5.5

Roasts

All our Roasts are from Locally Sourced Farms and are served with Creamed Potatoes, Honey Roast Vegetables and Duck Fat Roast Potatoes.

Roast Hereford Beef	Yorkshire Pudding/Pan Gravy	12.5
Irish Leg of Lamb	Yorkshire Pudding/Roast Gravy	13.5
North Antrim Chicken Supreme	Apricot Stuffing/Chicken Gravy	12

Mains

Sea Bass		14
Homemade Gnocchi/Wild Garlic/Sauce Vierge		
Battered Haddock		10
Minted Mushy Peas/Tartare Sauce/Triple Cooked Chips		
Grilled Halloumi		11
Floury Bap/Hummus/Watercress/Red Pepper/Chilli Jam/Skin on Fries		
Vegan Superman Salad		8
Peas/shaved broccoli/sunflower seeds/avocado/mixed leaves/Israeli couscous/citrus vinaigrette		
Add Halloumi, chicken or steak for £4		
10oz Dry Aged Sirloin Steak		24.5
Triple Cooked Chips/Roasted Garlic/Truffle Mushrooms/Cress		

Side Orders

4

Honey Glazed Vegetables | Watercress, Parmesan & Tomato Salad | Pigs in Blankets | Skin on Fries | Truffle Mushrooms | Triple Cooked Chips | Tobacco Onions | Salt & Chilli Chips

Sauces

2.5

Roast Gravy | Peppercorn Sauce | Mushroom Sauce

