



Sunday Menu

1 course £13.50 | 2 courses £17.50 | 3 courses £21.50

Starters

House Baked Bread	Abernethy Butter/Hummus/Gordal Olives DFO
Soup of the Day	Homemade Guinness Bread/Abernethy Butter GFO
Salted Cod Cakes	Caper Hollandaise/Crispy Cavolo Nero
Chicken Wings	Hot Sauce Butter/Blue Cheese Dip
Smoked Mackerel Pate	Homemade Toast/Quince Chutney/Dulse Infused Butter GFO
Goats Cheese Fritters	Organic Beetroot Chutney/House Pickles/Truffle Honey
Salt & Chilli Chicken	Mixed Leaf Salad/Chipotle Mayo GFO DFO

Mains

Roast Hereford Beef	Yorkshire Pudding/Pan Gravy
Irish Leg of Lamb	Yorkshire Pudding/Roast Gravy
North Antrim Chicken Supreme	Apricot Stuffing/Chicken Gravy
<i>All our Roasts are from Locally Sourced Farms and are served with Creamed Potatoes, Honey Roast Vegetables and Duck Fat Roast Potatoes</i>	

Black Cod	Local Garden Spinach/Crushed Potatoes/Dulse Hollandaise GF DFO
North Coast Fish n Chips	Minted Mushy Peas/Tartare Sauce/Beef Dripping Chips DF
Grilled Halloumi	Floury Bap/Hummus/Watercress/Red Pepper/Chilli Jam/Skin on Fries
6oz Hereford Burger	Smoked Bacon Jam/Vintage Cheddar/Gem/Tomato/Pickled Red Onion/Choice of Side
Freekeh Autumnal Salad	Roast Pumpkin/Poached Freekeh/Candied Pecans/ Beetroot/Pear/Citrus Vinaigrette GFO DF VEGAN
Add Halloumi, chicken or steak for £4	
10oz Dry Aged Sirloin Steak	Choice of Side/Pickled Onion Rings/Cress /Peppercorn Sauce Supplement £8
Chicken Pappardelle Pasta	Cep Mushroom/Truffle/White Wine Cream/Jerusalem Artichoke

Side Orders

4.50

Honey Glazed Vegetables | Caesar Salad | Pigs in Blankets | Skin on Fries | Pickled Onion Rings | Triple Cooked Chips | Tobacco Onions | Sweet Potato Fries | Mash Salt & Chilli Chips | Garlic Fries

Sauces

3.00

Roast Gravy | Peppercorn Sauce | Rossini Sauce