

# **Evening Menu**

## **To Start**

### Soup of the day

Homemade Guinness Bread/Local Butter *GFO* 5.5

## **Honey & Chilli Glazed Asian Chicken Wings**

Toasted Sesame Seeds/Coriander *GF DF* 7.5

## **Five Mile Town Whipped Goats Cheese**

Sourdough Croutons/Heritage Tomatoes/Pickled Beetroot *GF V* 7.5

#### **Smoked Seafood Chowder**

Samphire & Peas/Broighter Gold Lemon Oil/Guinness Bread/Local Butter *GFO* 8

## Free Range Chicken Liver Parfait

Pear Chutney/Sourdough Bread *GFO* 7.5

## Salt & Chilli Squid

Napa Slaw/Lime & Garlic Dressing **GF** 8

### Local Smoked Salmon, Crab & Celeriac Tart

Dill Mayonnaise/Pickled Cucumber

9

GF – Gluten Free | DF – Dairy Free | GFO – Gluten Free Option | V – Vegetarian



## **Mains**

#### 12oz Salt Aged Angus Rump

Confit Shallots/Roasted Tomato/French Fried Onion/Choice of Side/Choice of Sauce GFO DFO 21

### 10oz Salt Aged Angus Sirloin

Confit Shallots/Roasted Tomato/French Fried Onion/Choice of Side/Choice of Sauce GFO DFO 26

## **Supreme of Free-Range Chicken**

Potato Fondant/Rainbow Chard//Shallot Puree/Roast Shallot/Jus **GF** 17

## Pan Fried Breast of Gressingham Duck

Chilli & Orange Duck Leg Croquette/Potato Terrine/Cherry Gel/Duck Jus GFO 19.5

#### **Pan Fried Atlantic Salmon**

Baby Gem/Peas/Samphire/Baby Potatoes/Dill Butter Sauce/Broighter Gold Lemon Oil GF £19

#### Pan Fried Hake

Crab & Tarragon Risotto/Crispy Kale GF £19

#### **8oz Angus Beef Burger**

Smoked Bacon Chutney/Baby Gem/Beef Tomato/Pickled Onion/Vintage Cheddar or Cashel Blue Cheese/Choice of Side

16

#### Beer Battered North Coast Fish & Beef Dripping Chips GF

Mushy Peas/Chunky Tartar Sauce

16

#### Red Thai Free Range Chicken Curry GF DF

Fragrant Basmati Rice or Beef Dripping Chips 15.5

Sides Beef Dripping Chips | Salt & Chilli Chips | Skinny Fries | French Fried Onions Mash | House Salad | Garlic & Chilli Greens 4

All side orders are Gluten Free

Peppercorn Sauce | Red Wine Jus | Bearnaise 3 Sauces All sauces are Gluten Free