

STARTERS

Leek and Potato Soup

with Butter and Soda Bread

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Loaded Potato Skins

wth Bacon, Cheese & Spring Onion

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Creamy Garlic Mushrooms & Chive

on Toasted Bloomer Bread (D-S)

MAIN COURSES

Vegan Chilli

and Red Bean Rice (VEGAN)

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Roast Beef

Colcannon and Red Wine Gravy



Baked Salmon

Samphire, an Irish Whiskey, Honey & Mustard Sauce served with Crushed Potato and Spinach (F-Mu-D-S)

DESSERTS

Guinness Gateau & Cream

(G-D-E)

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Cheeses

Grapes, Crackers & Red Onion Marmalade (G-D-S)



Chocolate Cheesecake & Cream

Please note, our menu is annotated to state which meals contain the following G - Gluten • D - Dairy • V - Vegetarian • E - Egg • S - Sulphate • N - Nuts M - Mollusc • Mu - Mustard • F - Fish • L - Lupins • Pn - Peanuts So - Soya • C - Crustaceans • Ce - Celery • Se - Sesame