



### DISH SELECTION

### Green Thai Curry

A Fragrant and Pungent Curry with Fresh Green Chillies Ginger and Lemongrass infused in Coconut Milk, with Pak Choi and Coriander

## Chicken Curry

Fillet of Chicken in a mild sauce garnished with Onions, Cherry Tomatoes & Julienne of Red Pepper

## Homemade Beef Lasagne

Traditional Italian Beef Ragout layered with Pasta Sheets and Béchamel topped with Grated Mature Irish Cheddar and Mozzarella

### Cottage Pie

Ground Beef cooked in a Rich Beef Demi-Glace with Vegetables topped with a Creamy Mashed Potato Crust

### BBQ Pulled Pork

Slow Cooked Pulled Pork served with Barbeque Sauce

## Roast Beef / Turkey & Ham

Roast Topside Beef or Turkey & Ham served with Honey Roast Vegetable & Croquette Potatoes

## Sides

Spicy Wedges, Garlic Wedges, Boiled Rice, Garlic Bread, Chunky Fries

### Bangers and Mash

Jumbo Pork Leek and Stout Sausages served with Creamy Mashed Potato and Onion Gravy

### Fish Pie Cheese Crumble Topping

Fresh and Smoked Fish with Fennel Bound in a Chervil Dill and Chive Cream sauce topped with Cheesy Crumble or Mashed Potato

## Homemade Beef Burger

6oz Beef Burger topped with sauté onions and peppercorn sauce.

#### Chicken Pasta Carbonara

Chicken & Bacon Carbonara served in a cream sauce with pancetta and garlic bread slices.

#### Traditional Beer Battered Fish

Crispy batter fish has light and airy coating tender and flaky fish combined with an extra kick from our chefs special seasoning.

# Seasonal Salads

Tomato, Basil & Red Onion with Balsamic Dressing

Noodle Salad with an Asian Peanut Dressing, Selection of Pasta based salad,

Caeser Salad.

