

STARTERS

Lemon, Honey and Thyme Crispy Goat's Cheese Bon Bons , Beetroot Tartar, Pistachio Nuts	9/16
Warm Honey and Mustard Chicken Salad , Baby Potatoes, Goat's Feta, Roasted Hazelnuts	9/16
Jameson, Caramelised Onion and Free Range Chicken Liver Pate , Mulled Quince Chutney, Warm Brioche	9
Thai Fish Cake with Kimchi Salad, Chilli and Lime Mayo	9.50/17
Pan-Fried Prawns , Garlic and Chilli Butter, Warm Sourdough	10/18
Crispy Fried Calamari , Chilli and Lime Mayo, Pickled Salad	9
Hoisin Glazed Duck Salad , Apple, Pomegranate, Peanut and Lime Dressing	9/17
Beef and Smoked Cheddar Croquettes , Horseradish Crème Fraiche, Pickled Cabbage	9

MAINS

Slow Cooked Jameson Marinated Featherblade of Beef , Caramelised Carrots, Squash Puree, Tenderstem Broccoli, Leek and Potato Croquette, Jus	22
Crispy Battered Haddock , Pickle Salad, Fries and House Tartar Sauce	20
Ballotine of Chicken , Stuffed with Apricots, Cranberries, Bacon and Pine Nuts, Hash Brown Fries, Sherry and Wild Mushroom Cream Sauce	20
Wild Mushroom and Spinach Risotto , Ardsallagh Goat's Cheese, Hazelnuts	17
Egg Penne Pasta , Wild Mushroom, Chicken and Chorizo, Parmesan Cream Sauce, Spinach and Fennel Puree, Garlic Bread	17
Confit Leg Of Duck , Braised Apple and Red Cabbage, Spinach Mash, Thyme Jus	22
Seafood Platter (See Board)	28
Chicken Tikka Masala , Basmati Rice, Garlic Naan Bread, Natural Yoghurt	18

BUTCHER'S BLOCK

8oz Fillet Steak 30 | 10oz Sirloin Steak 27 | 10oz Ribeye 26

All Steaks are dry aged, served with fries and a choice of cauliflower bake, side salad or steamed greens, pepper sauce or garlic butter.

Allergen menu available upon request.

Many dishes can be adapted to suit allergen needs, just ask your server!

SIDES

Regular Fries/Garlic & Onion Fries/Fries with Garlic Aioli	4
Steamed Greens	4
Creamed Potato	4
Hash Brown Fries, Chilli Jam Smoked Cheese	5
Braised Apple and Red Cabbage	4



STARTERS

Lemon, Honey and Thyme Crispy Goat's Cheese Bon Bons , Beetroot Tartar, Pistachio Nuts 1/3/7/8/10	9/16
Warm Honey and Mustard Chicken Salad , Baby Potatoes, Goat's Feta, Roasted Hazelnuts 3/7/8	9/16
Jameson, Caramelised Onion and Free Range Chicken Liver Pate , Mulled Quince Chutney, Warm Brioche 1/7/9/10	9
Thai Fish Cake with Kimchi Salad, Chilli and Lime Mayo 1/3/4/7	9.50/17
Pan-Fried Prawns , Garlic and Chilli Butter, Warm Sourdough 1/2/4/7	10/18
Crispy Fried Calamari , Chilli and Lime Mayo, Pickled Salad 1/3/7/14	9
Hoisin Glazed Duck Salad , Apple, Pomegranate, Peanut and Lime Dressing 5/8/10	9/17
Beef and Smoked Cheddar Croquettes , Horseradish Crème Fraiche, Pickled Cabbage 1/3/7/9/10	9

MAINS

Slow Cooked Jameson Marinated Featherblade of Beef , Caramelised Carrots, Squash Puree, Tenderstem Broccoli, Leek and Potato Croquette, Jus 1/3/7/9/10/12	22
Crispy Battered Haddock , Pickle Salad, Fries and House Tartar Sauce 1/4/9	20
Ballotine of Chicken , Stuffed with Apricots, Cranberries, Bacon and Pine Nuts, Hash Brown Fries, Sherry and Wild Mushroom Cream Sauce 1/7/8/9/10	20
Wild Mushroom and Spinach Risotto , Ardsallagh Goat's Cheese, Hazelnuts 7/8/9	17
Egg Penne Pasta , Wild Mushroom, Chicken and Chorizo, Parmesan Cream Sauce, Spinach and Fennel Puree, Garlic Bread 1/3/7/10	17
Confit Leg Of Duck , Braised Apple and Red Cabbage, Spinach Mash, Thyme Jus 3/7/9/10	22
Seafood Platter (See Board) 1/2/3/4/7/10/14	28
Chicken Tikka Masala , Basmati Rice, Garlic Naan Bread, Natural Yoghurt 1/7	18

BUTCHER'S BLOCK

8oz Fillet Steak 30 | 10oz Sirloin Steak 27 | 10oz Ribeye 26

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1/7/9/10/12

ALLERGENS

1 Wheat	8 Nuts
2 Crustaceans	9 Celery
3 Eggs	10 Mustard
4 Fish	11 Sesame Seeds
5 Peanuts	12 Sulphites
6 Soya	13 Lupin
7 Dairy	14 Molluscs

SIDES

Regular Fries/Garlic & Onion Fries/Fries with Garlic Aioli 1/7	4
Steamed Greens	4
Creamed Potato 3/7/10	4
Hash Brown Fries, Chilli Jam Smoked Cheese 1/7	5
Braised Apple and Red Cabbage	4

