

PARTY SET MENU

– (GF) - GLUTEN FREE, (G*) - GLUTEN FREE ADAPTABLE –



STARTERS

Salt & pepper squid crisp salad & chilli dip (G)
Hot wings with cool dip (G*)
Caesar salad with or without anchovies (G*)
Breadcrumbs mushrooms, garlic mayo
Today's soup & bread (G*)

MAINS

Roast fillet of sea bass with crab crushed potatoes & pesto cream (G*)
Chorizo & roast red pepper chicken with garlic chunky chips (G*)
Rack of ribs with frites & coleslaw
Guinness & honey glazed pork fillet, champ fritters & celery and apple salad
Aged Irish sirloin 10oz, pepper sauce & frites (£3 supplement) (G)
Moroccan lamb tagine with cous cous & flat bread (G*)
Roast breast of duck with jersey royals, asparagus, peas & mint jus (G*)

DESSERTS

Crème brûlée (G)
Sticky toffee pudding (G*)
Strawberry pavlova (G*)
Chocolate brownie, chocolate sauce & vanilla ice cream (G*)

2 course set menu

£18

3 course set menu

£22



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