

Signature
MENU

2 COURSES - 28
3 COURSES - 34
OFFER AVAILABLE
WEDNESDAY TO FRIDAY

STARTERS

SWEET & STICKY PORK 9

STRIPS OF PORK MARINATED IN SOY, HONEY, GINGER &
CHILLI, FRIED & UNTIL CRISPY WITH SALAD

DUCK CROQUETTES 9.5

3 ASIAN INSPIRED DUCK CROQUETTES WITH
HONEY & SOY DIPPING SAUCE

MUSSELS GFO 9.5

SAUTÉ MUSSELS, SALAMI, TOMATO & BASIL BUTTER WITH
FOCACCIA

CRISPY ONION PETALS V 9.5

WITH SMOKED GARLIC MAYO

MAPLE GLAZED MUSHROOM TACO VE 9

OPEN TACO WITH CRISPY OYSTER MUSHROOM, TACO SEASONING, PICO DI GALLO, CORIANDER

HOMEMADE SAUSAGE ROLL 9.5

HOMEMADE BROWN SAUCE, CHEFS SALAD

SALT & PEPPER CHICKEN OR TOFU V 9.5

THIN STRIPS OF CRISPY COATED CHICKEN OR GLAZED TOFU, FRIED WITH
PEPPERS & ONIONS, FINISHED WITH SWEET SOY, SEA SALT & TOASTED
SESAME SEEDS.

MAIN COURSES

SEARED LAMB RUMP 24

SAUTEED LAMB RUMP, BUTTERY PARMENTIER POTATOES, CHARD TENDER STEM FINISHED WITH ZOOG

BRAISED BEEF & GUINNESS PIE 19

A 'PROPER' PIE FILLED WITH TENDER PIECES OF BEEF BRAISED IN GUINNESS & MUSTARDS WRAPPED IN
OUR HOMEMADE SHORT CRUST BUTTERY PASTRY SERVED WITH RED WINE GRAVY, MASHED POTATO OR
HAND CUT CHIPS & BUTTERED SEASONAL VEGETABLES

BUTTERED COLEY 22

TARTAR BUERRE BLANC, POTATO PAVE & SCRAPS

KATSU CAULIFLOWER VE 19

CRISPY DEEP FRIED CAULIFLOWER, STICKY RICE PICKLES & SWEET KATSU CURRY

STUFFED CHICKEN LEG 22

ROAST CHICKEN LEG WITH WILD MUSHROOM STUFFING, MASHED POTATO, CHARD HISPY CABBAGE, RED
WINE SAUCE

BELLY PORK 23

SLOW COOKED SRIRACHA BELLY PORK WITH ASIAN SALAD, FINISHED WITH CRISPY ENOKI MUSHROOMS

DESSERTS 8.5

SNICKERS GF V

PEANUT SEMIFREDDO, CHOCOLATE MOUSSE, ROAST PEANUTS & HOT CARAMEL SAUCE

CHOCOLATE BROWNIE GF V

HOT CHOCOLATE & SALTED CARAMEL SAUCE, VANILLA ICE CREAM, SMASHED HONEYCOMB

STRAWBERRIES & MERINGUE GF V

FRESH STRAWBERRIES & SMASHED MERINGUE WITH A WHIPPED WHITE CHOCOLATE CREAM

LIMONCELLO & RASPBERRY POSSET

STICKY TOFFEE PUDDING V

SERVED WITH TOFFEE SAUCE & VANILLA ICE CREAM

CHOCOLATE COOKIE DOUGH VE

SOFT BAKED COOKIE DOUGH, VEGAN CHOCOLATE SAUCE & ICE CREAM

CRUMBLE OF THE DAY VE

BAKED CRUMBLE WITH A SWEET OATY TOPPING WITH CUSTARD OR ICE CREAM

AFFOGATO

ESPRESSO & VANILLA ICE CREAM

ADD A BAILEYS OR AMARETTO - 3.5

25ML

CHEESE BOARD 12

(3.5 SUPPLEMENT FOR OFFER)

A SELECTION OF CHEESES, HOMEMADE CRACKERS, CHUTNEY, GRAPES & CANDIED WALNUTS

NIGHTCAPS

THE PERFECT FINISH TO YOUR EVENING

SLOW SIPS, COFFEE COCKTAILS & SMOOTH AFTER DINNER DRINKS

(SET MENU OFFER ONLY AVAILABLE 5PM TO 9 PM WEDNESDAY TO FRIDAY)