

EVENING MENU

Monday – Thursday 19.00 – 21.30

Friday & Saturday 19.00 – 22.00

Starters

House Breads, Tapenades & Oil		3.95
Chefs Homemade Soup of the Day		4.00
Homemade Chicken Liver & Brandy Pate, Cumberland Sauce		5.95
Risotto of the Day		4.95
Deep Fried Brie Wedge, Red Onion Marmalade		5.50
Enigma Crab Cakes, Citrus Dressing		6.00
Fresh Portavogie Prawns Chilli & Garlic		8.50
Ewings Smoked Salmon, Dill & Mustard Dressing		8.50
Confit of Duck, Oriental Dressing		8.50

Main

Medallions of Pork Fillet, Poached Baby Apple & Calvados Reduction	**	15.50
Roast Rump of Irish Lamb on Roasted Veg & Red Wine Jus	**	15.50
Supreme of Chicken, Red Pepper & Chorizo Cream	**	14.50
Half Roast Duckling, Plum Dressing	**	17.50

Daily Fish Specials

Grilled Salmon with Asparagus & Hollandaise,	**	15.50
Prawns in a Pernod Sauce, Boiled Rice	**	16.50
Daily Fish Specials		Server will Advise

Steaks

10oz Sirloin Steak		17.95
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10oz Fillet Steak		22.95
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Steaks served with French Fried Onions, Confit of Tomato, Forest Mushrooms, and a Choice of Béarnaise or Black Peppercorn Cream.

Surf it Up. Add Garlic Prawns to your Steak		5.50
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** Mains Served with your Choice of Side Dish

Sides

House Salad, Chefs Selection of Vegetables, Buttered Baby Boiled, Triple Cooked Chips, Creamy Mash Champ, Garlic Potatoes		2.95
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If you have any dietary requirements or allergies please inform staff when ordering.