Steak Night

Starters

Pan Fried Pigeon Breast - £10.00
Served with Black Pudding, Beetroot, Caramelised Plums & Plum Sauce

Soup of The Day (v) - £7.50
With Warm Bread

Creamy Scallop & Prawn Gratin - £10.00
Served with a Lemon & Herb Gratin Topping

Ham Hock & Smoked Chicken Terrine - £9.00
Served with Fig Chutney & Stilton

Mini Irish Breakfast - £10.00
Bacon, Egg, Black Pudding Crumb, Rosti, Beans & Guinness

Roasted Goats Cheese & Field Mushrooms(v) - £9.50
Served with Onion Chutney & Dressed Salad

Mains

Locally Sourced 8oz Sirloin - £19.50
A Pan Fried Prime Sirloin Served with:
Chunky Chips, Onion Rings, Roasted Tomatoes & Dressed Watercress
Peppercorn **or** Mushroom Sauce

Includes a 125ml Glass Pinot Grigio or Merlot
or Pint of Carling or Inclined Plane

or

Vegetable Nut Roast(v) - £15.00
Chunky Chips, Onion Rings, Roasted Tomatoes & Dressed Watercress
Peppercorn **or** Mushroom Sauce

Desserts

Matcha, Zucchini Cake & Ice Cream - £8.00

Vanilla & Kinder Bueno Cheesecake - £8.00

Banoffee Tart, Condensed Milk Banana & Whipped Cream - £8.00

Strawberry & Raspberry Eton Mess - £8.00

Selection of Ice Cream 3 Scoops - £7.00
2 Scoops - £5.50
Vanilla, Chocolate, Strawberry, Honeycomb, Salted Caramel

Cheeseboard with Fruits, Chutney and Crackers - Single - £9.00
- For 2 - £17.00

Drinks

Coffee/ Tea £3.95

Coffees: Cappuccino, Latte, Americano, Mocha, Flat White

Espresso – £3.00 Dbl - £3.50

Teas: English Breakfast, Peppermint,Green

Coffee Float - £8.00

Irish/Rum/Scotch?Tia Maria/ Baileys/Drambuie

Port – £4.20 - Dbl - £7.90

Remy Martin VSOP - £6.00 - Dbl - £11.50

Courvoisier VS - £4.00 - Dbl - £7.50