



FULL 3 COURSE £23.50

MAIN COURSE £18.50

12.30 - 3PM

STARTER

Soup of the Day | Crusty Bread Roll (V) 2,7

Salt & Pepper Squid | Lemon | Saffron Aioli | Mixed Leaves 2,3,4,7,9

Caesar Salad Baby Gem | Caesar Dressing | Bacon | Croutons | Parmesan 2,4,7,9

In-House Smoked Duck Salad | Apple | Beetroot | Honey Mustard Vinaigrette 9

Prawn Cocktail | Shredded Iceberg | Homemade Marie Rose Sauce | Celery | Green Apple 1,3,4,9

MAIN COURSE

Irish Nature Roast Sirloin of Beef | Creamed Potato | Roast Potato | Yorkshire Pudding & Roast Gravy 1,2,4,7 (*£3 Supplement)

Glynn Valley Chicken | Creamed Potato | Cabbage & Bacon | Roast Gravy 1,4,7,9,14

Fillet of Salmon | Herb Crushed Potatoes | Leek | Tomato | White Wine Veloute 1,5,7,14

Peppered Pork Loin | Champ Potatoes | Apple Sauce | Thyme Gravy 1,7,9,14

Puff Pastry Tart | Red Onion Marmalade | Beetroot | Rocket Salad 2,7,9

DESSERT

Pavlova | Berries | Chantilly Cream 1,4

Lemon Curd Tart | Strawberries | Meringue | 2,4,7

Sticky Toffee Pudding | Bourbon Vanilla Ice Cream 2,4,7

Chocolate Brownie | Cointreau Chocolate Sauce | Vanilla Ice Cream 2,4,7

ADDITIONAL SIDES £3.50

Seasonal Vegetables
Pomme Dauphinoise 7
Onion Rings 2,13,14
Triple Cooked Chips 13
Corick Champ 7
Mash 7
Skinny Fries 13

*SUBJECT TO CHANGE

ALLERGENS 1 - Celery | 2 - Cereals containing gluten (inc wheat, rye, barley, & oats) | 3 - Crustaceans | 4 - Eggs | 5 - Fish | 6 - Lupin | 7 - Milk | 8 - Molluscs (such as mussels & oysters) | 9 - Mustard | 10 - Nuts | 11 - Peanuts | 12 - Sesame Seeds | 13 - Soybeans | 14 - Sulphur Dioxide & Sulphites