



Sunday Lunch Menu

2 Courses £25.95 or 3 Courses £27.95 Includes Tea/Coffee

Starters

Vegetable & Lentil Broth *Bread Roll*

(2*)

Honey Glazed Chilli Chicken Strips *Coriander, roasted peanuts, rocket, cucumber, soy dressing*

(2, 11*, 13)

Smoked Duck Breast *Beansprouts, mouli, rocket, coriander, mint, sesame, soy dressing*

(2*, 12*, 13*)

Fivemiletown Goats Cheese *Roasted fig, pomegranate, spinach, pine nuts*

(7, 9*)

Smoked Haddock Arancini *Scallion, lemon, warm tartar sauce*

(2, 5, 7)

Mains

Roast Turkey and Ham *Cranberry, sage & onion stuffing, chipolata*

(1, 2*, 7)

Roast Rib of Beef (Also available with ½ Beef ½ Gammon) *Braised beef cheek, carrot puree, Yorkshire pudding thyme gravy*

(2*, 4*, 7*, 9*)

Pan Roast Chicken Supreme *Bread sauce, crispy bacon, gravy*

(2*, 7*, 9)

Slow Braised Lamb Shoulder *Pea & mint puree, Yorkshire pudding, red current gravy*

(2, 7*)

Honey Mustard Glazed Gammon *Charred pineapple, grain mustard cream*

(2*, 7*, 9*)

Pan Baked Fillet of Salmon *Lemon & pink peppercorn Beurre Blanc*

(2*, 7*)

Sweet Potato Gnocchi *Curry cream, spinach, toasted hazelnut, coriander oil*

(7, 10*)

All above served with creamy mash (7), rosemary roast potatoes (7)

Honey roasted carrots & parsnips (7), mixed seasonal greens (7)

Numbers below dishes relate to the allergen content of the dish.

Numbers with an asterisk means the dish can be altered to remove the allergen.

Please inform your server if you have any allergies

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs

9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites

Desserts

Dark Chocolate Fondant Coconut custard, lime, candied peel, coconut ice cream
(2, 4, 7, 13)

Sticky Toffee Pudding Pecan, toffee sauce, salted caramel ice cream
(2, 4, 7, 10*)

White Chocolate Crème Brûlée Raspberry compote, macadamia brittle
(4, 7, 10*, 13)

Pecan Pie Blackcurrant compote, vanilla ice cream
(2, 4, 7, 10)

Strawberry & Butterscotch Sundae Popcorn, wafer, fresh cream
(2*, 7, 13*)

Ballylisk Triple Rose & Cashel Blue Cheese (+£2) *Red onion & balsamic chutney, crisp bread, apple, celery*
(2*, 7)

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