

Starters

Classic Vegetable Broth with Fresh Bread (*V,VG,GF*)

Deep fried Brie, Mixed Salad, Raspberry Vinaigrette (*V*)

Chicken Liver Pate, Red Onion Jam, toasted Brioche

Traditional Prawn Cocktail, Marie Rose Sauce, Guinness Wheaten Bread Vegetable Spring Roll, Soy Dipping Sauce, Mixed Leaves

Mains

Traditional Turkey and Ham with all the Trimmings

Darcy's Marinated Chicken Breast Mustard, Honey and Mushroom Sauce, Broccoli, Scallop Potatoes

Local Salmon Fillet

Champ, Mussels, Leek, White Wine Cream Sauce

Chargrilled Sirloin Steak (100Z)

Hand Cut Chips, Grilled Mushroom, Beer Battered Onion Rings, Garlic Butter or Peppercorn Sauce (£6 Supplement)

Vegan Boxty Potato Dumplings (V)(VG)

Cauliflower Puree, Broad Beans, Herb Oil, Grilled Broccoli Hand Cut Chips, Seasonal Vegetables

Nut and Mushroom Wellington (V)(VG) Seasonal Vegetables, Celeriac Mash, Onion Gravy

For Allergen Information please see server

A discretionary service charge of 10% will be applied to tables of 5+

 (\emph{V}) - Vegetarian (\emph{VG}) - Vegan / Vegan Option Available





Desserts

Fresh Fruit Pavlova (*V,GF*)
Fresh Cream

Raspberry Ruffle Cheesecake (V)
Raspberry Coulis, Fresh Cream

Steamed Ginger Pudding (*V***)**Butterscotch Sauce, Vanilla Ice Cream

Vegan Chocolate Cake (*V,VG*)
Soya Ice Cream

Boozy Ice Cream (*V,VG*) With a choice of your favourite tipple Soya Ice Cream

Irish Cheese Board
Chutney, Crackers (£4 Supplement)

After Dinner

Drinks £10.50

Espresso MartiniJameson, Tia Maria, Baileys, Espresso

Old FashionedBulleit Bourbon, Sugar, Bitters

French 75 Gin, Lemon, Sugar, Prosecco

> Mulled Wine - £6 Orange, Spices

Liqueur Coffees £7.50

Irish (Whiskey)

French (Brandy)

Italian (Amaretto or Sambuca)

Jamaican (Rum)

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