Sunday Menu

STARTERS

Vegetable Broth - with homemade buttermilk wheaten bread £6

Classic prawn cocktail - North Atlantic prawns, lettuce, Marie Rose sauce & lemon, served with buttermilk wheaten bread - £6

Crispy Breaded Brie - dressed leaf salad, Shortcross Gin, infused cranberry and chutney & balsamic glaze £6

Crispy Chicken Wings - choose between hot buffalo or Korean bbg, served with blue cheese mayo & celery sticks £6

SUNDAY ROAST

Rib of Irish Beef - Slow roasted rib of beef, Yorkshire pudding & creamy pink peppercorn sauce - £15 Chicken Supreme - with sage and onion stuffed bacon rolls, rich roast gravy & cranberry sauce - £15 Loin of Pork - served with a rich roast gravy & apple sauce £15

Vegetarian Nut Roast - chopped nut, vegetable and cranberry loaf with a rich vegetarian gravy - £14

(All roasts are served with roast potatos, mashed potato & selection of seasonal vegetables)

MAIN COURSES

Prime Irish Beef Burger - 6oz chargrilled beef burger, topped with grilled cheddar, caramelised onions. Brioche style bun, lettuce, tomato, served with fries & tomato relish

Cauliflower & Quinoa Burger - PLANT-IT VEGAN burger in a toasted vegan bun with caramelised red onion chutney, lettuce & tomato, served with frites & tomato relish

Southern Fried Chicken Strips - served with side salad, coleslaw and Korean BBQ dip & chunky chips Breaded Scampi - East Coast Seafoods own breaded scampi served with side salad, coleslaw, tartare sauce, lemon & chunky chips

Spinach & Ricotta Ravioli - in a sun blushed tomato & red pepper pesto, with parmesan cheese & garlic bread Baked Salmon - East Coast Seafood, baked Salmon filet cooked in a caper, prawn & lemon butter, served with a choice of side

10oz Sirloin Steak - chargrilled extra mature 10 oz Sirloin cooked to your liking served with grilled tomato, mushrooms, peppercorn sauce & chunky chips

SIDES £4

Chunky chips. (GF)

Skinny frites. (GF) Creamy mashed potato. (GF) Creamy champ. (GF) Herb buttered baby boiled potatoes. (GF) **DIPS £1** Garlic sautéed potatoes. (GF)

Garden salad. (GF) Seasonal vegetables. (GF) Beer battered onion rings. Sauteed buttered mushrooms. (GF)

SAUCES £3

Bushmills black peppercorn. (GF) Chasseur. (GF) Garlic prawn butter. (GF) Irish Cashel blue cheese. (GF) Gravy. (GF)

Mayo. (GF) Garlic mayo. (GF) BBQ sauce. (GF) Tartare sauce. (GF) Sweet chilli. (GF)



PLEASE MAKE US AWARE OF ANY ALERGENS! WE REALLY HOPE YOU ENJOY YOUR TIME WITH US!