

SUNDAY MENU

Deep-fried Breaded Mushrooms - Garlic Mayo Dip
Chicken, Bacon & Green Peppercorn Terrine – Cumberland Sauce
Cod Goujons – Peanut Satay Dip
Cajun Spiced Chicken Breast Salad – Coconut Dressing
Soup of the Day
Arancini – Crispy Risotto Rice Balls – Smoked Salmon Cream Sauce
Pan-fried Breaded Goats Cheese – Apricot Chutney
All served with our Wheaten Bread

Hake & Cod Thermidor – glazed with a mild cheese & brandy sauce
Caramelised Onion & Goats Cheese Tart – Warm Tomato Relish
Breast of Chicken – Bacon , Onion & Parsley Stuffing – Gravy
Crispy Duck Confit – Persian Sauce
with Pomegranate, Orange & Chilli
Breast of Chicken – Cider & Apple Cream Sauce
Pan-fried Crab Cakes – Chowder Cream Sauce
McAtamney's Sirloin Steak (8oz) Peppercorn Sauce (3.25 supp)

Vegetables & potatoes included with all Main Courses: Extra Side Order 3.25

Warm Chocolate & Walnut Brownies – Chocolate Sauce
Pavlova – Lemon Curd – Raspberries – Cream
Braemar Farm Ice-cream – Choice of Sauce - Shortbread
Milk Chocolate Mousse Cake – Chocolate Sauce
Warm Sticky Toffee Pudding – Butterscotch Sauce – Cream
Irish, Bailey's or Calypso Liqueur Coffee
(Ice-cream instead of Fresh Cream with dessert 55p supp.)

3 Courses 28 / 2 Courses 24 / Main Course 19.50

Espresso/Tea – Lemon & Ginger – Camomile – Peppermint – Earl Grey	2.20
Americano/ Decaffeinated Coffee	2.45
Cappacino - Double Espresso - Hot Chocolate- Latte	2.60