

A LA CARTE

STARTERS

Salmon & Cod Fishcakes - Chowder Cream Sauce	£5.75
Dart Mountain Cheese Bruschetta – Red Wine Poached Pears	£5.75
Smoked Salmon & Crab Cake Duo	£7.95
Deep-fried breaded Mushrooms – Garlic Dip	£5.75
Salad of Mixed Leaves with Honey glazed Chicken Breast, Carrot, Orange & House Dressing	£5.95
Home-made Crab Cakes, Apple Armagh Cider & Brighter Gold Rapeseed Oil Dressing	£7.95
Soup of the Day as on our Special Sheet	£4.75
Smoked Salmon – Potato Bread –Brighter Gold Lemon Dressing	£7.95
ALL SERVED WITH OUR WHEATEN BREAD & HAND-ROLLED BUTTER	

MAIN COURSES

Breast of Chicken – Moroccan Sauce flavoured with Cumin, Lemon, Corriander & Sweet Chilli	£17
Cod Thermidor – Fillet of Cod glazed with a mild Cheese & Brandy Sauce	£17
Slow cooked Blade of Beef Chasseur – White Wine , Mushroom & Tarragon Sauce	£18
Caldeirada - Galician Fish Stew Our Fish Selection cooked in a sauce flavoured with Paprika, Garlic & Tomato	£22
Pan-fried McAtamney's Sirloin Steak (10oz) Peppercorn Sauce or Forestiere Sauce (Red Wine , Mushrooms, Onions & Bacon)	£22.75
Crispy Duck Confit – Classical Orange Sauce	£17
Spinach & Sundried Tomato Roulade – Mushroom Sherry Cream Sauce	£17
Seafood Thermidor: all time favourite on the menu Our Fish Selection (Monkfish , Salmon , Plaice , Hake & Cod) glazed with a mild cheese & brandy sauce	£22
Caramelised Onion & Goats Cheese Tart -Red Pepper Dressing	£17

Vegetables & Potatoes of the Day included with Main Courses : Extra side orders £3.00
Most Dietary requirements & allergies catered for – we can discuss choices with you