

A LA CARTE

STARTERS

Deep-fried breaded Mushrooms – Garlic Dip	£5.75
Soup of the Day as on our Special Sheet	£4.75
Salmon & Cod Fishcake – Chowder Cream Sauce	£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
Dart Mountain Cheese Bruschetta – Red Wine Poached Pears	£5.75
Smoked Salmon – Potato Bread –Brighter Gold Lemon Dressing	£7.95
Smoked Salmon & Crab Cake Duo	£7.95

ALL SERVED WITH OUR WHEATEN BREAD & HAND-ROLLED BUTTER

MAIN COURSES

Baked Fillet of Cod – Tomato & Cream Gratin	£17.00
Rump of Murley Mountain, County Tyrone Lamb – Persian Sauce flavoured with Pomegranate, Walnuts, Chilli, Caramelised Onions & Cinnamon	£19.95
Crispy Duck Confit – Classical Orange Sauce	£17.00
Seafood Thermidor: all time favourite on the menu Our Fish Selection (Monkfish , Salmon , Plaice , Hake & Cod) glazed with a mild cheese & brandy sauce	£22.00
Breast of Chicken – Peanut Butter & Ginger Satay Sauce	£17.00
Caramelised Onion & Goats Cheese Tart -Red Pepper Dressing	£17.00
Caldeirada - Galician Fish Stew Our Fish Selection cooked in a sauce flavoured with Paprika, Garlic & Tomato	£22.00
Pan-fried McAtamney's Sirloin Steak (10oz) Peppercorn Sauce or Forestiére SAUCE (Red Wine , Mushrooms, Onions & Bacon)	£22.75

Vegetables & Potatoes of the Day included with Main Courses
Most Dietary requirements & allergies catered for – we can discuss choices with you