

A LA CARTE

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	
Slow cooked Shin of Beef on the bone – Lacada Beer & Caramelised Onion Sauce	£18.50
Crispy Duck Confit – Classical Orange Sauce	£17.00
Baked Fillet of Cod – Tomato & Cream Gratin	£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
Caldeirada - Galician Fish Stew Our Fish Selection cooked in a sauce flavoured with Paprika, Garlic & Tomato	£22.00
Breast of Chicken – Peanut Butter & Ginger Satay Sauce	£17.00
Pan-fried McAtamney's Sirloin Steak (10oz) Peppercorn Sauce or Forestiere SAUCE (Red Wine , Mushrooms, Onions & Bacon)	£22.75
Spiced Chick Pea, Lentils & Beetroot Cakes – Peanut Butter & Ginger Satay Sauce	£17.00
Vegetables & Potatoes of the Day included with Main Courses	

Most Dietary requirements & allergies catered for – we can discuss choices with you

Steamed Vanilla Sponge – Bramley Apple Compote – Custard	£5.75
Iced White Chocolate Parfait - Chocolate Sauce -Almond Brittle	£5.75
A Trio of Braemar Farm Ice-creams	£5.75
Dessert of the Day	£5.75
Vanilla Crème Brulee	£5.75
Pavlova – Mixed Fruit Compote - Fresh Cream	£5.75
Sticky Toffee Pudding – Butterscotch Sauce – Fresh Cream	£5.75
Dart Mountain Cheese – Chutney & Walnuts	£6.95