





{ EVENING MENU }

Pork Scratchings.....£3.50
With apple compote.

Sweet Potato Fries.....£3.50
With roast garlic mayonnaise.

Hand Cut Chips.....£3.75
With truffle oil & parmesan cheese.

Edamame Beans.....£3.95
With sea salt flakes.

Crispy Whitebait.....£4.75
With tartare sauce.

Chilli Seared Squid.....£4.95
With mango crème fraîche.

Tempura & Sesame Seed Vegetables.....£4.95
With ponzu dipping sauce.

Mini Salmon Fishcakes.....£4.95
With tartare sauce.

Honey & Harissa Chicken Skewers.....£5.00
With lime yogurt.

Lamb Skewers.....£5.45
Marinated in smoked paprika with rocket pesto.



Giant Couscous.....£9.50
*With fine green beans, radish and pistachios
with mint & rosemary dressing.*

Pea and Shallot Tortellini.....£11.25
*With julienne of mangetout, roasted pine nuts
and a micro herb salad.*

{ JACK O'SHEA BEEF }

All of our steaks are made from Irish Black Angus beef from world-famous, award-winning butcher, Jack O'Shea.

Jack's free-range cattle are fed on a diet of grass and local grains, including whisky brewer's grain, barley and oats, which have been specially formulated by one of the world's leading animal nutritionists.

Every steak has been hung for 28-45 days to ensure they are succulent, full of flavour and marbled to perfection.

7^{oz} SIRLOIN STEAK.....£18.00
[Served with chips and your choice of sauce: red wine jus, béarnaise or peppercorn.]

10^{oz} RIB EYE STEAK.....£22.50
[Served with chips and your choice of sauce: red wine jus, béarnaise or peppercorn.]

8^{oz} BEEF BURGER.....£13.50
[Served with chips.]