

Dinner Menu

*Lunch served 12 - 3pm Tues-Sat,
Pre Theatres 5 - 6.45pm Mon-Fri*

Starters

- Soup of the Day with Home Made Bread (C) £4.50
- Fried Squid with Home made Sweet Chilli Dip (C) £7.50
- Tempura of Tiger Prawns with a Pickled Carrot & Fennel Salad and Mango Salsa * £8.50
- Local Smoked Salmon and Crayfish Salad with Lemon Mayo. Cucumber and Chive Dressing * (C) £7.50
- Grilled Asparagus & Goat's Cheese with Cherry Tomatoes, Basil & Truffle Oil (C) (V) £7.50
- Twice Cooked Oriental Duck with Wilted Veg Salad & a Piquant Plum Sauce £7.00
- Sautéed Scallops with Black Pudding, Chorizo Butter & Rocket Salad * £9.00

Mains

- 21 Day Aged Northern Irish Sirloin Steak with a Green Peppercorn Cream and Home Cut Chips (C) £22.00
- Puff Pastry Pie with Marinated Cherry Tomatoes, Rocket and Goats Cheese, served with Parsnip Chips (V) £13.50
- Roast Rump of Local Lamb with Braised Red Cabbage, Apple and Herb Dressing and Shepherds Pie on the side (C) £18.00
- Moroccan Squash & Sweet Potato Curry with Green Beans & Brown Rice (V) # £13.00
- Pan Fried Seabass Fillet with a Warm Tomato, Chorizo & Haricot Bean Salsa, Creamy Mash & Asparagus Roasted with Parma Ham £17.00
- Roast Fillet of Hake with a Red Lentil Dahl, Tempura of Tiger Prawns & Green Beans * £17.50

Sides

- Home Made Bread & Tapenade for: 1 / 2-4 £2.00 / £3.50
- Dressed Leaves £2.50
- Chips £3.00
- Greens with Lemon £3.00
- Buttery Mash £3.00
- Baby Potatoes & Parsley Butter £3.00
- Garlic and Parmesan Potatoes £3.00
- Parsnip Chips £3.00
- Simple Caesar Salad £3.50

Contains nuts or seeds # Suitable for Vegetarians (V)
Suitable for Coeliacs (C) Contains shellfish *
Discretionary 10% Service Charge on parties of 5 or more

*Menus correct as of January 2012
Menus subject to change without prior notice*

