

# Early Bird

Menu available 5pm - 7pm Wednesday & Thursday  
Includes G&T or Whiskey Cocktail with each option  
2 Courses 21 | 3 Courses 25



THE WHALE'S TAIL

## STARTERS

### Soup of the Day

With homemade brown bread (1, 3,7,9)

### Beef Carpaccio

with brown butter emulsion, beetroot, goats curd & crispy onion (3,7,10)

### Whales Tail Caesar Salad

with grilled chicken, croutons, parmesan, crispy bacon & pine nuts (1,3,7,8,10)

### Toonsbridge Mozzarella & marinated Tomato Tart

with tapenade, pesto, parmesan & aged balsamic with dressed leaves (1,7,8,10)  
(Vegan option available)

### Salt Cod Fishcake

with pickle cucumber, dressed leaves & aioli (3,4,10)

## MAINS

### Supreme of Chicken

with spring onions, peas, new potatoes, asparagus, carrots, wild mushroom & tarragon veloute (7)

### Signature Feather Blade Beef Fillet

with carrot, seasonal veg, mash & pan jus (7,10)

### House Burger

6 oz beef burger, Emmental cheese, iceberg lettuce, beef tomato, red onion, dill pickle, smoked aioli on a brioche bun with chips (1,3,7,10,12)

### Beer Battered Haddock & Chips

with homemade tartar sauce, pea & mint puree with mixed leaf salad (3,4,7,10,12)

### Ardsallagh Goats cheese parcel with Grilled & Marinated Aubergine

with courgettes, roast pepper, tomato & herb cous cous, pesto, tapenade & rocket leaves (1,7,8,10)

(Please ask server for Vegan option)

All our beef, chicken & fish sourced from local suppliers where possible.

## DESSERTS

### Warm chocolate Brownie

with caramelised white chocolate, milk chocolate cremeaux & cherries (3,7)

### Mango & passionfruit cheesecake

with crackling praline (1,3,7,8)

### Sticky Toffee Pudding

with toffee & vanilla sauce, rum & raisen ice cream(1,3,7)

### Vegan Cocunut Sorbet

with summer fruit salad & Gin granita (3,7)

### Selection of Ice Creams

with berry coulis & praline (3,7,8)

### Cheese Board

with relish, crackers & pickles (1,7)



Many dishes can be made coeliac friendly on request.

All the primary allergens are present in our kitchen and as a result we are unable to guarantee that food served is free of them. A detailed allergen guide to each dish is available for all our menus as well as being indicated on the menu.

Many dishes can also be made vegetarian and vegan friendly. Please discuss options with our staff.

1. Gluten 1A. Gluten at side 2. Crustacean 3. Eggs 4. Fish 5. Peanuts 6. Soya bean 7. Dairy 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide 13. Lupin 14. Molluscs.

In keeping with our ethos we use our inhouse smoker to slowly cook & add unique flavours to our meat and fish. Watch out for the logo.



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BISTRO