

Sunday All Day

This menu is available from 12pm - 8pm
Every Sunday



THE WHALE'S TAIL

STARTERS

Soup of the Day 5
With homemade brown bread (1, 3,7,9)

Creamy Seafood Chowder 8.50
Creamy base with fresh fish, local mussels, Irish prawns & homemade bread (1,2,4,7,9,12,14)

Salt & Pepper Calamari 9
with chili jam and mixed leave salad (7,9,10,14)

Whales Tail Caesar Salad 9/14
with grilled chicken, croutons, parmesan, crispy bacon & pine nuts (1a,3,7,8,10)

Toonsbridge Mozzarella & Marinated Tomato Tart 8.50
with tapenade, pesto, parmesan & aged balsamic with dressed leaves (1,7,8,10)
(Vegan option available)

Salt Cod Fishcake 7.50
with pickle cucumber, dressed leaves & aioli (3,4,10)

MAINS

Supreme of Chicken 18
with spring onions, peas, new potatoes, asparagus, carrots, wild mushroom & tarragon veloute (7)

Signature Feather Blade Beef Fillet 19
with carrot, seasonal veg, mash & pan jus (7,10)

Market Fish Catch Of The Day
(Please ask server for details)

Beer Battered Haddock & Chips 16
with homemade tartar sauce, pea & mint puree with mixed leave salad (3,4,7,10,12)

House Burger 14.50
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)

Ardsallagh Goats cheese parcel with Grilled & Marinated Aubergine 18
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 6.50
with caramelised white chocolate, milk chocolate cremeaux & cherries (3,7)

Mango & passionfruit cheesecake 6
with crackling praline (1,3,7,8)

Sticky Toffee Pudding 6
with toffee & vanilla sauce, rum & raisen ice cream (1,3,7)

Elderflower Pannacotta 7.50
with raspberries, macaroons & streusel crumble (1,3,7)

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

Selection of Ice Creams 6
with berry coulis & praline (3,7,8)

Cheese Board 7
with relish, crackers & pickles (1a,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.



THE WHALE'S TAIL
BISTRO