

LUNCH CLASSICS

Main Course & Drink £20.00



Two Courses & Drink £27.00



Three Courses & Drink £32.00



CLASSICS

Salt ‘n’ Chilli Chicken

Napa slaw, bang bang dressing, Koffmann fries

Battered Scampi

Peas, tartare sauce, Koffmann fries

Crispy Chorizo Hash

Baby potatoes, peppers, roast onion, fried egg, pink peppercorn aioli

Beef Shin Ragu Ciabatta

Herb béchamel, rocket, parmesan, jalapeño relish

Chicken & Bacon Ciabatta

Baby gem, mustard mayonnaise, Koffmann fries

Chicken Goujons

Slaw, Koffmann fries, choice of sauce

Chicken Caesar Salad

Baby gem, anchovy dressing, crispy pancetta, sourdough croutons, parmesan, Koffmann fries

CLASSICS DRINKS

Soft Drinks

Pepsi / Pepsi Max, Club Orange / Lemon, 7up / 7up Free, Ballygowan Still / Sparkling, 55 Apple / Orange

175ml Glass of Wine

San Abello Sauvignon Blanc, Alto Bajo Merlot, The Bulletin Rose, White Zinfandel

Pint of Beer or Cider

Tennents, Bud Light, Guinness, Magners

A LA CARTE

STARTERS

Roast Tomato & Red Pepper Soup £8.75

Basil oil, parmesan crumb, confit tomato

Buffalo Chicken Wings £11.25

Hot sauce, ranch dressing, pickled celery, parmesan

Burrata £11.50

Heritage tomatoes, basil oil, aged balsamic

Salt ‘n’ Chilli Chicken £9.95

Napa slaw, bang bang dressing

Chicken Caesar Salad £10.95

Baby gem, anchovy dressing, crispy pancetta, sourdough croutons, parmesan

Pea & Mint Arancini £10.95

Pea purée, parmesan

MAINS

Beef Burger 4oz £19.95 / 8oz £22.95

Brioche bun, Dubliner cheese, crispy bacon, baby gem, jalapeño relish, onion ring, Koffmann fries

Whole Baked Bream (On the Bone) £27.00

Fennel & orange salad, garlic butter, Koffmann fries

Shepherd’s Pie £22.95

Slow braised lamb, topped with cheddar mash

Tomato Essence Risotto £21.25

Spring vegetables, parmesan

Sugar Pit Pork Chop £28.00

Fried egg, grilled cabbage, truffle mayonnaise, crispy onions, red pepper sauce, Koffmann fries

10oz Chargrilled Sirloin £45.95

Gold River & pickled shallot salad, mushroom, tomato, choice of sauce, beef fat chunky chips

22oz Chateaubriand £90.00
(To Share)

Gold River & pickled shallot salad, mushroom, tomato, choice of sauce, beef fat chunky chips

PIZZA

Margherita £19.75

Buffalo mozzarella, parmesan, fresh basil, extra virgin olive oil

Chorizo E Peperoncino £22.95

Mozzarella, chorizo, roast red pepper, chilli, crispy onion, chilli oil

Salmon & Pistachio

Pesto £22.95

Caramelised onions, rocket

Our Trusted Local Suppliers:

We are proud to work with a trusted network of quality suppliers, including Henderson Foodservice (foodservice provisions), Ewings Seafoods (fresh fish & seafood), Lisdergan Butchery (artisan meats), Carnbrooke Meats (premium local beef), Bradmount Foods (fresh local fruit & vegetables), Farmview Dairies (local dairy), Draynes Farm Ice Cream (artisan ice cream), North Down Group (fresh local fruit & vegetables) and La Rousse Foods (specialist European products), ensuring quality ingredients from field to fork.

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however, the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources. 10% discretionary service charge on tables of 6 or more people

NIBBLES £5.75

House Nuts

Marinated Olives

Sourdough & Whipped Butter

Smoky Broad Beans

SIDES £5.75

Koffmann Fries

Beef Fat Chunky Chips

(Add garlic butter 0.50p)

Buttered Mash

Grilled Cabbage

Truffle mayonnaise, crispy onions

Gold River Mixed Leaves

House dressing

SAUCES £3.75

Peppercorn

Red Wine Jus

Chimichurri

Café de Paris Butter

DESSERTS

Raspberry Ripple Ice Cream £8.00

Raspberry compote, white chocolate, oat crumble

Baileys Bread & Butter Pudding £8.00

Crème anglaise

Moka Pot £8.00

Coffee mousse, sponge, vanilla cream, chocolate

Yoghurt Terrine £8.00

Strawberries, honeycomb, crispy pastry, bee pollen

Blue Cheese £8.00

Chutney, crackers