

## **Chef's Specials**

**(Wherever possible our Chefs source ingredients close to home for the fullest of flavour and highest quality possible)**

### **Slow Braised Lamb Rump**

With Blackberry Compote served with a Rosemary & Sweet Potato Rosti  
**£15.75**

### **Slow Cooked Crispy Pork Belly**

With Black Pudding Crumb, Parsnip Puree & Crispy Parsnip Shard,  
with Irish Pear Cider Jus  
**£11.95**

### **Pan Fried Fresh Mackerel**

With Apple, Fennel & Watercress Slaw and a Zesty Beetroot Dressing  
**£12.50**

### **Marinated Chicken Breast**

Marinated in Honey, Lemon, Oregano & Olive Oil, served on warm Flat Bread with  
Tzatziki Dressing, Pomegranate Seeds, Ice-berg & Red Onion Salad  
**£11.75**

served with your choice of side order:-

Garlic Fries/Chips/Herby Fries/Champ/Creamed/Chilli Fries/  
Garlic Bread/Tossed Salad/ Baby Boiled Potatoes

## **Drinks Promotions**



### **WINETAILS**

**Mango and Passion Fruit £3.95**  
(White wine blended with mango puree,  
passion fruit syrup and crushed ice)

**Mixed Berry £3.95**  
(White wine blended with fresh strawberries,  
fresh blackberries, raspberry syrup and crushed ice)

### **Local Beer & Cider**

**Bee's Endeavour (500ml) £3.00**  
(Brewed Co. Down)

**Doyles Irish Cider (500ml) £3.00**  
(Brewed in Co Armagh)



### **WINES 750ml - £10.00**

Grove Ridge Chardonnay and Cabernet Sauvignon  
(California)

Spring Creek White Zinfandel (California)



