

Chef's Specials

(Local meats, fish & poultry form the centre of each of our specials. Our Head Chef has matched them with vegetables, sauces and accompaniments, designed to enhance their unique characteristic)



Confit Duck Leg

Finished in the oven and served on Roast Pumpkin, Garlic and Pea Risotto with a Red Wine, Cranberry and Thyme Sauce

£ 15.95



Curried Kiev

Chicken Breast filled with Curry Spiced Butter, Coated with Soda Breadcrumbs on Butternut Squash Saag Aloo (Potatoes, Butternut Squash & Baby Spinach, infused with five Indian spices)

£ 13.95



****Surf & Turf**

10oz Sirloin Steak smothered with savoury, twenty five ingredient, Café de Paris Butter served with Pan seared King Scallops on wilted spinach

£ 24.95

**** served with your choice of side order:-
Garlic Fries/Chips/Champ/Creamed/Chilli Fries/
French Fried Onion/Garlic Bread/Tossed Salad**

Drinks Specials



Local Beer

Lacada 9 Rubies (500ml) £3.50

Raspberry IPA (Brewed in Protrush)



Cocktail of the Month

***Autumns Nectar* £4.50**

(Captain Morgans Spiced Rum, Apple Juice, Lemon Juice, Cinnamon Syrup, garnished with Apple, Cloves and Orange Peel)



Wine of the Month - £12 per Bottle

Australian Chardonnay

Australian Shiraz

Californian White Zinfandel