



TO START

Kitchen Garden Winter Soup, with homemade brown bread **V GF Option**

Amicus Chicken Liver Pâté, toasted house bread & cumberland sauce **GF Option**

Ballycotton Smoked Salmon, rocket & pickled cucumber

Brie Wedge with a Tomato Salad, chilli sauce

Panko Crumbed Calamari, tartar sauce

MAINS

Grilled Prime Irish Sirloin Steak with Pepper Sauce, portobello mushroom, roast red onion, rocket and home cut chips **GF Option**

Slow Cooked Lamb Shank with Red Wine and Rosemary, root vegetable ragu **GF Option**

Symphony of Seafood with White Wine Herbs & Cream, seasonal vegetables, chive creamed potatoes **GF Option**

Roast Breast of Chicken with Thyme Jus, seasonal vegetables and potatoes **GF**

Amicus Medium Vegetarian Curry, mango chutney, rice & poppadum **V GF**

DESSERTS

Chef's Selection of Home-Made Desserts

Tea/Coffee



For parties of 8 or more a discretionary service charge of 10% will be added to your bill. One bill per table

If you have a food or drink allergy or intolerance, please inform a member of our Team.

The food allergens used in the preparation of our food can be viewed in the separate menu available at the counter. Please ask a member of staff if you need additional information on food allergens