



Christmas LUNCH MENU

SOUP OF THE DAY 7

House bread, butter.

CRISPY PRAWN SALAD 15

Seasoned flour coated prawns, deep fried, house salad & Marie Rose dressing.

GRILLED CHICKEN CAESAR 15

Baby Gem, croutons, caesar dressing, bacon, anchovies & parmesan.

VEGAN SUPER SALAD 14

Sun blush tomato, mixed leaf, red onion, cucumber, broccoli florets, pumpkin seeds, sesame seeds chickpea croutons, sliced mushrooms, balsamic drizzle.

Add Halloumi 4

FLATBREADS 15

Grilled curried chicken, tomato & red onion salad, curried mayo.

Fried Halloumi, Korean BBQ, pickled slaw, chilli mayo.

OPEN SANDWICHES 16

Roast Chicken / Prawn Marie Rose / Ham & pickle

Served on wheaten bread, dressed salad, boiled egg, crunchy slaw & cheddar cheese.

CIABATTA & FRIES

Grilled Steak, onion jam, lettuce, tomato, red onion & pepper sauce 20

Grilled Chicken, bacon, lettuce, tomato & mayo 16

Pulled bbq beef & slaw 16

Melted brie & onion jam (v) 16

SIDE DISHES 5

FRIES, FAT CHIPS, CHEF'S VEGETABLES, HOUSE DRESSED SALAD, WHIPPED MASH, ONION RINGS, SLAW.

FISH & CHIPS 18

Beer battered haddock, mushy peas, tartar sauce & fat chips.

BEEF PENNE 18

Slow cooked beef in rich tomato ragu, garlic bread & parmesan.

WINGS & FRIES 15

House hot sauce, blue cheese dip & fries.

BEEF BURGER 18

Hand pressed beef, brioche bun, fully dressed, Ballymaloe relish & fries.

VEGAN CURRY (VGN) 15

Roast vegetables in a madras sauce, steamed rice & naan bread.

BANG BANG CHICKEN 15

Hand battered chicken, stir fried vegetables, phuck phuck sauce, sesame seeds, side of fries.

RAVIOLI (v, VGN) 18

Pea and shallot pocketed pasta with sunblushed tomato, baby onions, garlic, olive oil & fresh basil.

TRADITIONAL TURKEY & HAM 22

with sage and onion stuffing, pan gravy, seasonal vegetables, chipolata sausage, mashed & roast potato.

LOADED FRIES 14

Pulled beef, coriander, salsa, chipotle mayo

Sticky Korean chicken, pickled slaw, chilli mayo

Spanish roasted vegetables, smoked paprika, roasted garlic (VGN)

Turkey, stuffing, ham, chipolatas, gravy

SIRLOIN 10oz 35

RIBEYE 10oz 35

FILLET 10oz 40

Salt aged for 28 days and served with roast tomato, fat chips and creamy pepper or pan gravy or garlic butter.



Our kitchen handles all 14 allergens. Please ask your server for all information relating to allergens and food menu items

