

Starters

BREAD BASKET with tapenade & tomato pesto (GF*)	£6.00
TODAY'S SOUP with crusty bread (GF*)	£5.75
BAKED STUFFED MUSHROOM with 3 cheeses (GF*)	£5.95
HONEY BAKED GOATS' CHEESE with beetroot, fruit & nut salad (GF*)	£6.95
CRISPY FRIED SQUID RINGS with chilli dip	£6.95
SIZZLING PORTAVOGIE PRAWNS chilli, chorizo & crusty bread (GF*)	£6.95
HALF BLACK PUDDING SCOTCH EGG with piccalilli & rocket salad	£5.95
HOT WINGS with celery & blue cheese dip (GF*)	£5.95
CHICKEN LIVER PÂTÉ with grilled sour dough & tomato relish (GF*)	£6.95

Meat

TODAYS SPECIAL - ask your server.	Market Price
CHICKEN SCHNITZEL (GF*) with melting garlic butter, rocket salad & fried potatoes	£14.95
ROAST LOCAL CHICKEN (GF) with potato gratin & mushroom & sherry cream sauce	£15.45
NEILL'S HILL BURGER (GF*) with bacon, cheddar, tomato, relish, salad & frites	£15.25
RACK OF RIBS (GF*) bbq sauce & frites	£16.95
PORK STEAK (GF) with pepper sauce & chips	£16.95

Steaks

FLAT IRON STEAK 8oz (SERVED RARE) (GF*)	£16.25
AGED IRISH SIRLOIN 10oz (GF*)	£25.00
RIBEYE STEAK 10oz (we recommend served medium) (GF*)	£28.05
AGED IRISH FILLET MEDALLIONS 9oz (GF*) with choice of sauce & side order	£33.95

Sauce options - garlic butter, pepper sauce or crumbled blue cheese

Fish

TODAYS SPECIAL - ask your server.	Market Price
ROAST FILLET OF SEABASS with garlic portavogie prawns (GF)	£16.50
ROAST FILLET OF SALMON (GF*) with Indian spiced tomato sauce, spinach & onion bhaji	£16.95
BATTERED HADDOCK chips & tartare sauce (GF*)	£14.25

Side orders

SKINNY FRIES, CHUNKY CHIPS (plain or garlic) (GF*)	
MASH (GF) , BABY BOILED POTATOES (GF)	
SEASONAL GREENS (GF) , CRISP ICEBERG SALAD,	
ROCKET & PARMESAN SALAD (GF)	side orders £3.95
DIRTY FRIES TO SHARE WITH JALAPEÑO, MOZZARELLA & CRISPY ONIONS (GF*) (not available as part of main course)	£5.95

Vegan & Vegetarian

STARTERS	
BREAD BASKET (GF*) (V.A.) with tapenade & tomato pesto	£6.00
TODAY'S SOUP (GF*) (V.A.) with crusty bread	£5.50
HONEY BAKED GOATS' CHEESE with beetroot, fruit & nut salad (GF*)	£6.95
GRILLED ASPARAGUS with rocket salad (GF) (V)	£5.95
BAKED STUFFED MUSHROOM with 3 cheeses (GF*)	£5.95
GRILLED FLATBREAD with hummus (V)	£5.50
VEGETARIAN MAINS	
VEGGIE BURGER (V.A.) with choice of side order, with or without cheese	£10.95
MEXICAN SPICED ROAST COURGETTES (V.A.) (GF) with sweet potato & roast pepper rice	£12.95
AUBERGINE PARMIGIANA breadcrumbsed aubergine, baked with tomato sauce & melted mozzarella & choice of side order	£12.95

PLEASE INFORM YOUR WAITING STAFF OF ANY ALLERGEN REQUIREMENTS.

Food allergies & intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

GF - made from non gluten products GF* - can be made with non gluten products (however please note there are gluten products throughout the kitchen).

V - made from vegan products V.A. - can be made with vegan products

Help yourself  to happiness

KITCHEN CARVERY

SERVED FROM 12.30 EVERY SUNDAY

Selection of three roast meats

£16.95

with traditional accompaniments

Vegetarian nut roast carvery

£13.50

with traditional accompaniments

Set Menu

Served Tuesday to Thursday all evening

Starters

Honey baked goats' cheese with beetroot, fruit & nut salad **(GF*)**
Baked stuffed mushroom with 3 cheeses **(GF*)**
Sizzling portavogie prawns with chilli, chorizo & crusty bread **(GF*)**
Half black pudding scotch egg with piccalilli & rocket salad

Mains

Fillet of salmon with Indian spiced tomato sauce, spinach & onion bhaji **(GF*)**
Roast fillet of seabass with garlic portavogie prawns **(GF)**
Local chicken with potato gratin & mushroom & sherry cream sauce **(GF)**
Pork steak with pepper sauce & chips (served rare) **(GF*)**

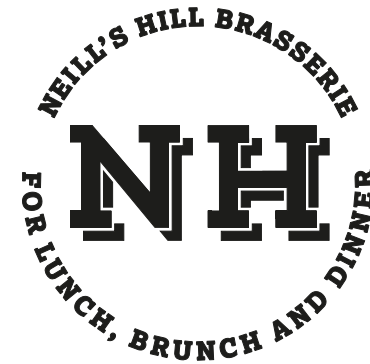
Desserts

Strawberry pavlova **(GF)**
Warm pecan pie with salted caramel ice cream
Ice cream & sorbet **(V*)**
2 Irish cheese with grapes, celery, biscuits & onion marmalade

2 Course £19.95

3 Course £23.95

**Today's specials ~
ask your server**



White Wine

	Glass	Carafe	Bottle
SANTA PIETRA PINOT GRIGIO Italy	£6.00	£16.25	£21.95
HOLY SNAIL CHARDONNAY, Loire Valley, France			£23.95
DELHEIM SAUVIGNON BLANC Coastal region, South Africa.			£25.95
ESK VALLEY SAUVIGNON BLANC Marlborough, N.Z.	£6.95	£17.95	£26.50
MUSCADET Sevré et Maine Sur Lie, dom. de la Chauviniere, Loire, France			£26.50
PICPOUL DE PINET Languedoc, France	£6.95	£17.95	£26.50
LE PARADOU VIOGNIER, Pesqué, Southern Rhône, France			£26.95
PRÉJUGÉS CHARDONNAY, Domaine Ventenac, Languedoc, France			£28.50
CASTRO MARTIN ALBÁRINO Rias Baixas, Spain			£29.50
TOKAJI FURMINT Hungary			£29.50
TXAKOLI, Katxiña, Basque, Spain			£29.95
DELHEIM SAUVIGNON BLANC Marlborough, South Africa.			£25.95
VOUVRAY SEC 'SILEX' Dom. des Aubuisieres, Loire, France			£29.95
An ideal partner for a summer salad or to enjoy on its own. A beautiful dry Chenin Blanc. Ripe peach fruit, tangy acid and lots of funky, leesy texture..			
ZÖHRER SAND 1, RIESLING-GRÜNER VELTLINER-PINOT BLANC, Austria			£31.00
CHABLIS, Gueghen, Burgundy, France			£33.50
SANCERRE Dezat Loire, France			£35.95
GIVRY BLANC REMOISSENET Burgundy, France			£39.95

Sparkling Wine

	Glass	Bottle
SANT'ORSOLA PROSECCO (Vegan)	£7.95	£24.95
PROSECCO SPUMANTE ROSÉ (VEGAN)		£30.95
LAURENT-PERRIER CHAMPAGNE (Vegan)		£52.50
NYETIMBER, West Sussex, England		£55.00

Cocktails

All alcoholic **£8.95**

Rum punch

Deadman's fingers rum, Caribbean liqueur, orgeat, pineapple & lime

Bramble

Bombay gin, creme de mure, syrup, lemon

Grown up lemonade

Raspberry & lemon stilly, limoncello, homemade lemonade

Italian orange sour

Stolly vodka, aperol, bitter orange juice, lemon rancha

Grapefruit Gimlet

Shortcross Gin, Grapefruit Liqueur, Grapefruit Juice, Lime, Basil, Bitters

Gin & Elderflower Sip

Hendricks Gin, Elderflower Liqueur, Lemon, Fizz

Espresso Martini

Vodka, Kahlua, Creme de Cacao, Espresso

Non - Alcoholic Cocktails

Summer punch £3.95

Orgeat, pineapple, lime & grapefruit

Seedlip Gimlet £6.50

Seedlip citrus, Grapefruit Juice, Grapefruit Syrup, Basil, Lime

Strawberry & basil lemonade £3.95

Perfect lemonade, strawberries & basil

Wines of the month

	Glass	Carafe	Bottle
RIOJA VEGA BLANCO (WHITE), SPAIN (Vegan)	£6.00	£16.25	£21.95
A youthful, fruity unoaked white Rioja made from newly discovered Tempranillo Blanco.			

TEMPRANILLO, CRIANZA, Finca Antigua, Spain (Vegan)	£6.75	£17.75	£26.50
Classic Tempranillo having been aged in American oak & bottle. Medium bodied with soft tannins & spicy black cherry flavours .			

Rosé Wine

	Glass	Carafe	Bottle
ROSÉ D'ANJOU, Loire, France	£6.35	£16.95	£24.95
ODE TO JOY ROSÉ Languedoc, France			£31.95

Red Wine

	Glass	Carafe	Bottle
OLD MUSEUM MERLOT, Franschoek Cellar, South Africa	£6.00	£16.95	£22.95
MALBEC ALTOSUR Mendoza, Argentina (Vegan)	£6.50	£17.50	£25.95
PINOT NOIR ACONCAGUA CUVÉE, Errazuriz, Chile			£25.95
LUPO MERA VIGLIA, Negramaro, Puglia, Italy			£25.95
CÔTES DU RHÔNE, Les 2 Bastides, Rhône, France (Vegan)			£26.95
RIOJA CRIANZA Marqués de Mundiaz, Spain			£27.95
DOMAINE VENTENAC RESERVE, (Cabernet Franc/Syrah) Languedoc, France			£27.95
ZIGGURAT, Montefalco, Italy (Sangiovese, Sagrantino, Cabernet and Merlot)			£28.95
QUINTA DE CHOCAPALHA, (Tourigo Nacional, Tinto Roriz), Lisbon, Portugal			£29.95
SAN LORENZO (Montepulciano), Rosso Conero, Marche, Italy			£29.95
EDETÀRIA GARNACHA VIA TERRA, Catalonia, Spain			£29.95
DOMAINE AGNES PAQUET AUXEY DURESES 2014 Burgundy, France			£45.00
DOMAINE DE BARGYLUS, Shiraz-Cabernet-Merlot, Syria			£45.00
CHÂTEAU MUSAR Cabernet-Carignan-Cinsault, Hochar, Lebanon (Vegan)			£47.50

Beers & Others

Draught Peroni (Italy)	½ Pint	£3.10	Pint	£6.00
Draught Maggie's Leap IPA (Castlewellan, Ireland)	½ Pint	£3.00	Pint	£5.85
O'Hara's White Haze IPA (Carlow, Ireland) 500ml				£5.95
Inish Mac Belgian Blonde Ale (Fermanagh, Ireland) 500ml				£5.95
San Miguel (Spain) 330ml				£4.35
Birra Moretti (Italy) 330ml				£4.35
Free Damm, alcohol free (Spain) 330ml				£3.95
Magners cider (Ireland) 330ml				£4.35
Aspall cider (England) 500ml				£5.95
Kopparberg Strawberry & lime (Sweden) 500ml				£5.45
Hard Seltzer Yuzu, Whitewater Brewery (Castlewellan, Ireland)				£4.75
West coast cooler regular or Rosé				£4.75

Alcohol Free

Coke	£3.10
Diet Coke, Coke Zero, Fanta Orange, Sprite, Fanta Lemon	£2.95
San Pellegrino Lemon or Pomegranate & Orange, Britvic Apple	£3.00
Homemade Lemonade	£2.85
Kopparberg Strawberry & lime 500ml	£3.95
San Pellegrino Sparkling Water or Panna Still Water	£2.60
San Pellegrino or Panna 750ml	£4.50



Irish Gins

SHORTCROSS -grapefruit & basil	£6.25
COPELAND CLASSIC IRISH GIN - orange	£6.25
JAWBOX - lime	£5.75

British Gins

HENDRICKS - cucumber	£4.95
TANQUERAY - orange	£4.95
MARTIN MILLAR - strawberry & peppercorn	£5.50
TANQUERAY 10 - grapefruit	£5.95
GORDONS - lime	£4.30
BOMBAY - lime	£4.75
GORDONS PINK - strawberry	£4.50

Rest Of The World

MALFY SICILIAN GRAPEFRUIT - grapefruit	£5.75
NIKKA COFFEY JAPANESE GIN - orange	£6.95
MONKEY 47- Grapefruit	£7.45

Tonics

FEVERTREE (Regular, Light, Mediterranean, Elderflower, Aromatic Or Ginger)	£2.95
SCHWEPPES (Regular, Slim)	£2.35



Irish

Bushmills, Jameson, Powers	£4.25
Black Bush	£4.85
Jameson Red Breast 12 Year Old	£5.75
Glendalough Double Barrel Whiskey	£4.50
Tyrconnell Single Malt	£5.25

Scotch

Famous Grouse, Bells	£3.95
Chivas Regal 12 Year Old Blended	£4.75
Glenmorangie Single Malt	£5.25
Laphroaig Islay Single Malt	£5.50
The Macallan Gold Double Cask	£5.50

Japan

Nikka Coffey Grain	£8.00
The Yamazaki Single Malt	£9.50

North America

Jim Beam, Jack Daniels, Makers Mark, Jose Cuervo Silver	£4.25
Bulleit	£5.75
Tequila Reserva de la Familia Extra Añejo, Jose Cuervo	£11.00