


STARTERS

Homemade Soup of the Day / Bread Roll (1,9,10) 

House Smoked Chicken Wings / Harbour Hot Sauce / Blue Cheese Dip (3,9,11,13) 

Chicken & Ham Vol Au Vent with a Creamy Sauce (1,3,9,13)

Garlic Mushrooms / Baby Leaf Salad / Garlic Mayo (1,3,9,11) 

MAIN COURSE

Roast Beef / Roasties / Creamed Potatoes / Seasonal Veg / Roast Gravy / Yorkshire Pudding (1,3,6,9,10,11,13)

Turkey & Ham / Herb Stuffing / Roasties / Creamed Potatoes / Seasonal Veg / Roast Gravy (1,3,6,9,10,11,13)

Chicken Supreme / Tobacco Onions / Creamed Potatoes / White Wine Velouté (1,9,10,11,13)

Wild Mushroom Risotto / Asparagus / Buttered Leeks / Walnut Pesto (6,8,9,10,11,13)  

Seared Greencastle Fillet of Salmon / Creamed Potatoes / Seasonal Veg / White Wine Velouté (1,4,9,11)

DESSERTS

Chocolate Fudge Cake / Ice-Cream / Fresh Cream / Chocolate Sauce (1,3,9)

Apple Pie / Ice-Cream / Fresh Cream / Custard / Caramel Sauce (1,3,9)



Cheesecake of The Day / Ice- Cream / Fresh Cream (1,3,9,13)

Snickers Cake / Ice-Cream / Fresh Cream / Caramel Sauce (3,8,9,13) 

TEA/COFFEE

(Please Advise Server of Any Allergies/Dietary Requirements)

1. Gluten, 2.Crustaceans, 3.Eggs, 4.Fish, 5.Molluscs, 6.Soybeans, 7.Peanuts, 8.Nuts, 9.Milk,
10. Celery, 11.Mustard, 12. Sesame Seeds, 13. Sulphites, 14. Lupin

 Vegetarian  Coeliac