

Soup of the Day

Served with an Irwin's Wheaten Bread

Chicken Liver Pâté

served on Irwin's Toasted Soda Bread with Rocket and Red Onion Marmalade

McKenna Breaded Mushrooms

Accompanied by Garlic Mayonnaise

Classic Caesar Salad

Baby gem, crispy bacon, Croutons, Caesar Dressing and Parmesan



Roast Pork Loin

With homemade Bramley Apple Stuffing, served with Creamy Mash, Roast Potato, Seasonal Vegetables and a Roast Pan Gravy

Baked Glenarm Organic Salmon

Served with Creamy Mash, Seasonal Vegetables and Chive Cream

Roast Turkey and Ham

Served with Homemade Stuffing, Creamy Mash, Roast Potato, Seasonal Vegetable and a Roast Pan Gravy

Roast Silverside of Irish Beef

Served with Creamy Mash, Roast Potato, Seasonal Vegetable, Homemade Yorkshire Pudding and a Roast Pan Gravy

Vegetarian options available on request



Raspberry and White Chocolate Cheesecake

Served with Fresh Cream

Bramley Apple and Salted Caramel Sponge

Served with Glastry Farm Vanilla Bean Ice Cream

Sticky Toffee Pudding

Served with Toffee sauce and Glastry Farm Vanilla Bean Ice Cream

Glastry Farm Ice-Cream Slider

Layered Ice-Cream Terrine made with 3 locally produced Glastry Farm Ice-Creams – Heavenly Chocolate, Yellowman-Honeycomb and Lavender and Raspberry, on a light Vanilla Sponge Base with a Berry Compote

2 Courses £20

3 Courses & Tea/Coffee £25