

Twilight Dining

5pm – 6.30pm

2 Courses for £25

Starters

Selection of Warm Breads,

Tomato Tapenade, Rapeseed oil

Soup of the day (v)

Homemade Guinness and Treacle Bread

Warm Goats Cheese (v)

Hazelnut & Apple Salad

Irish Seafood Chowder

Guinness Wheaten Bread

Ham Hock Terrine

Piccalilli, Sourdough

Mains

Caribbean Chicken & Mango Curry

Creamy & Mango infused sauce, Basmati rice & Naan Bread

Carnbrooke Butcher Style Honey & Mustard Sausage Coil

with Mash, Gravy, Onion Ring

Battered Scampi

Tartar Sauce, Triple Cooked Chips, Lemon Wedge

Battered Cod

Minted Peas, Homemade Tartar, Triple Cooked Chips

Roast Chicken Supreme

Truffle Croquette, Sweetcorn Puree, Tender Stem Broccoli, Jus

Carnbrooke Mourne Black Gold 7oz Beef Burger

Baked Buttermilk Roll, Lettuce, Tomato, Smoked Ketchup

Vegan Burger (vv)

Brioche Style Bap, Asian slaw, Chilli Mayonnaise, Fries

Sweet Potato and Chickpea Curry (vv)

Basmati Rice, Flat Bread, Mango Chutney

Sides

£4 each/ Choice of 2 sides £6

Triple Cooked Chips

Buttery Mash

Seasonal Veg

Rocket Salad

Onion Rings

Desserts

Flapjack Apple Crumble

Glastry Farm Vanilla Bean Ice Cream

Potted White Chocolate Mousse

Winter Berries, Berry Compote, Biscoff Crumb

Sticky Toffee Pudding

Caramel Sauce, Rum and Raisin Ice Cream

Chocolate and Salted Caramel delice

Vanilla Ice Cream, Crunchie Nut Brittle

Orange and Cinnamon Crème Brûlée

Sable Biscuit

Food Allergies and Intolerances

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten sensitive options but do not operate in a fully Gluten Free kitchen.

