



TO START

Kitchen Garden Winter Soup, Homemade Bread **V GF Option**

Bruschetta of Tomatoes, Feta & Basil, Fresh Basil Pesto **V GF Option**

Spicy Chicken Wings, Blue Cheese Dip **GF**

Pulled Pork Lollipops, Baked Sugar Apple Puree

Grilled Haloumi Sticks, Sweet Chilli Dip **GF**

MAINS

Roast Stuffed Breast of Turkey & Ham, seasonal vegetables, chive creamed Potatoes, thyme Jus

Amicus Fish Cakes, chili jam, house salad, home cut chips

Pollo a La Crème, tagliatelle with chicken, mushrooms, onions, basil cream sauce **GF Option**

8oz Grilled Prime Irish Sirloin Steak Pepper Sauce {4.95 Supplement}, **GF Option**
portobello mushroom, roast red onion, rocket & home cut chips

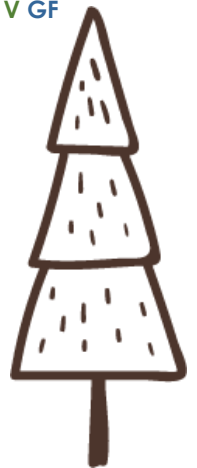
Chargrilled Irish Beef Burger with Bacon, Cheese, tomato, onion, lettuce in a bun, served with home cut chips & house slaw **GF Option**

Amicus Medium Curry (Chicken or Vegetarian), mango chutney, rice & poppadom **V GF**

DESSERTS

Chef's Selection of Home-Made Desserts

Tea/Coffee



For parties of 8 or more a discretionary service charge of 10% will be added to your bill. One bill per table.

If you have a food or drink allergy or intolerance, please inform a member of our Team.

The food allergens used in the preparation of our food can be viewed in the separate menu available at the counter. Please ask a member of staff if you need additional information on food allergens