

#### STARTERS

# Freshly Prepared Soup (Ce,Su) @

## Kelly's of Newport Black Pudding & Galway Farm Goat's Cheese (C,M, Mu,Su,So)

Champ, Carmelised Apple, Red Onion Relish, Mustard Seed Sauce

Chicken Liver Pâté (C,M,Su)

Sourdough Garlic Croute, Fig Chutney

## Smoked Haddock & Spring Onion Bon Bons (C,E,F,M,Mu,Su)

Bearnaise Sauce

Feta & Beetroot Salad (Mu,Su,M)

Sweet Potato, Mixed Leaves, House Dressing

#### MAINS

## 10/60z Prime Irish Sirloin Steak (Su,M) @

Onion Marmalade, Peppercorn Sauce

# Roast Stuffed Turkey & Ham (C,Su,Ce,So,M)

Champ, Red Wine Jus

### Braised Lamb Shank (C, M, E, Su)

With Potato Gratin, Sauteed Green Beans, Bacon Lardons, Rosemary Jus

### Wyatt Brie Burger (C,E,Su,M,So,Mu)

Bacon, Brie Cheese, Red Onion & Cranberry Relish

### Baked Fillet of Salmon (Cr.E.Su.M)

Shrimp, Spinach, Lemon Cream Sauce, Served with Champ and Steamed Vegetables

# Red Thai Vegetable Curry (C,Su,M,Ce,Su,So) **⑤ ◎**

Sweet Potato, Chickpea, Vegetables with Basmati Rice

#### **DESSERT**

### Chocolate Coconut Tart (N.Su.E.M) @

Mixed Berry Compote

#### Eton Mess (M.Su.E)

Mixed Berry Compote, Yoghurt, Crushed Meringue, Fresh Cream

## Warm Apple Pie (C,Su,M,So,N,E)

Served with Fresh Cream and Mint Anglaise

## Warm Chocolate Fondant (C,E,M,N,Su,So)

Served with Baileys Chocolate Sauce and Pistachio Ice Cream

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.