



Parlour Bar Menu

Light Bites

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| Homemade soup of the day <i>Chefs Chosen Garnish</i> | GFO | 6.00 |
| Classic Prawn Cocktail <i>North Atlantic Prawns, Apple, Tomato, Marie Rose, Wheaten Bread</i> | GFO | 8.95 |
| Chicken Liver Parfait <i>Toasted Brioche, Red Onion Marmalade</i> | GFO | 9.95 |
| Creamy Seafood Chowder <i>Buttered Wheaten</i> | GFO | 7.50 |
| Freshly Prepared Local Fishcake <i>Wilted Greens, Citrus Hollandaise</i> | | 7.50 |

Mains

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| 8oz Gourmet Beef Burger <i>Brioche Bap, Jack Daniels Burger Sauce, House Chips, Salad Smoked Cheddar, Crispy Bacon, Onion Rings</i> | GFO | 15.95 |
| 10oz Irish Sirloin Steak <i>Portobello Mushroom, Baked tomato, Onion Rings, Chips & Pepper Sauce</i> | GFO | 26.95 |
| Buttermilk Marinated Chilli Chicken Strips <i>Asian Slaw, House Chips, Tomato & Chilli Ketchup</i> | GF | 14.95 |
| Beer Battered Fish & Chips <i>Alsace Crushed Peas, Tartare Sauce</i> | GFO | 15.95 |
| Local Butchers Jumbo Pork Sausages <i>Creamy Champ, Confit Cherry Tomatoes, Cider & Shallot Jus</i> | GFO | 14.95 |
| Sun Dried Tomato & Basil Tagliatelle <i>Asparagus Pesto, Crumbed Goats Cheese</i> | V | 13.95 |

Sides

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| <i>Triple Cooked Chips Skinny Fries Baby Boiled Potatoes Champ Chefs Vegetable Selection Onion Rings House Salad, Dijon Dressed Sautéed Mushrooms</i> | 3.95 |
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Dessert

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| Baked Custard Tart <i>Poached Rhubarb & Fresh Cream</i> | | 6.50 |
| Chargrilled Pineapple <i>Dark Rum & Chilli Syrup, Coconut Sorbet</i> | GF/VE | 5.50 |
| Pimm's & Lemonade Jelly <i>Fresh British Strawberries, Lime Syrup, Cucumber & Mint Sorbet</i> | GF/VE | 6.00 |
| Chocolate Delice <i>Fresh Blackberries, Honeycomb, Chantilly Cream</i> | GF | 6.50 |
| Buttermilk Panna Cotta <i>Hazelnut Brittle, Blackberry Compote</i> | GF | 5.50 |
| Selection of Artisan Cheeses <i>Ballylisk Brie, Bandon Vale Cheddar, Cashel Blue Spiced Apple Chutney, Assortment Crackers</i> | GFO | 8.50 |

After Dinner Drinks

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| Taylors Late Bottle Vintage Port , 50ml | 5.50 |
| Irish Coffee , 35ml Bushmills | 6.50 |
| Bailey's Coffee , 50ml Bailey's Irish Cream Liqueur | 6.00 |
| Calypso Coffee , 25ml Tia Maria | 7.00 |
| Café Royale , 25ml Hennessy Brandy | 7.50 |

V – Vegetarian, Ve – Vegan, GF – Gluten Free, GFO – Gluten Free Option

A full list of allergens is available on request.

A full vegetarian and vegan menu is available.

A discretionary charge of 10% will be added to bills for parties of 6 or more.



At time of printing all indoor drinking guests must purchase a meal to a value of £9 per person or more. Outdoor drinking does not require a meal to be purchased.

We hope to serve you in a safe and efficient manner, we appreciate your patience and understanding as we adapt our normal service to meet the current legislation and safety guidance.