

SPECIALS

v* gf Mushroom Soup with Sherry, Thyme and Truffle Oil

850/-

v+ n* Caponata with Basil Oil

Eggplant caponata drizzled with basil oil and garnished with toasted pine nuts and rocket

Served with rustic ciabatta toast

Individual portion: 1,050/-

Sharing portion 2,000/-

Thai Chicken Cakes with Sweet Chilli Dipping Sauce

Individual portion: 1,100/-

Sharing portion 2,100/-

Steak and Guiness Pot Pie

Rich beef stew slow cooked in stout and topped with a flaky, homemade all butter puff pastry lid Served with herby mashed potatoes and tender stem broccoli

2.600/-

v Peri-Peri Halloumi Burger

Peri-peri halloumi on a toasted sesame bun with rocket, baba ganoush and roasted Mediterranean vegetables

Served with rustic fries and red cabbage coleslaw

1.900/-

v* gf* Fusilli with Caramelised Onions and Thyme

Served with garden salad

1,800/-

pb* Add Bacon

2,300/-

v* gf Creamy Artichoke and Sun-Dried Tomato Risotto

Served with garden salad

1,800/-

Add Chicken

2,450/-

Dessert of the Week - Apple Pie à la mode

A classic apple pie lightly flavoured with cinnamon and orange zest served warm with vanilla ice-cream and salted caramel sauce

1,050/-

FROM THE BAR

Blueberry Thyme Gin Fizz 950/-

Gin . Lemon Juice . Simple Syrup . Fresh Blueberries . Fresh Thyme . Soda Water Procera Gimlet 1,300/-

Procera African Craft Gin (Blue Dot). Muddled Fresh Juniper Berries. Lime Juice. Simple Syrup

Aperol Spritz 1,050/- each or ***2 for 1,800/-***

Aperol . Sparkling Brut . Soda Water . Orange Garnish

Dessert Cocktail: Irish Affogato 1,050/-

Irish Whiskey . Baileys Irish Cream . Coffee . Vanilla Ice-Cream . Whipped Cream . Chocolate Shavings

v vegetarian, v+ vegan, v* vegetarian - vegan option available on request, gf gluten free, gf* gluten free option available on request pb* pork bacon, beef option available on request, n contains nuts, n* contains nuts that can be excluded on request