



# All Day Menu

## Starters

### Chef's Soup of the Day (V)

White roll  
£5.00

### Aromatic Duck, Ginger & Hoi Sin Spring Rolls £7.50

### Christmas Stuffing Croquettes

Chilli & cranberry dip  
£6.00

### Fried Buffalo Wings\*

Frank's hot sauce served with celery sticks and Ranch  
£6.50

### Hazelnut Crusted Fivemiletown Goats

#### Cheese (V)

Focaccia, caramelised pear, rocket, balsamic syrup  
£6.00

### Smoked Chicken & Crispy Pancetta Caesar Salad

small £6.00  
large £11.50

### Warm Grain Bakehouse Sour Dough (V)

Tapenade, oils small £6.00  
large £10.00

## Classics £13.00

### Beer Battered Cod

Chunky chips, mushy peas, tartar dip

### 6oz Beef Burger

Cheddar and bacon melt, brioche bap, relish dip, skinny fries

### Kennedy's Jumbo Pork & Leek Sausages

Champ, tender stem broccoli, caramelised onion gravy

### Chicken Stack

Breaded chicken goujons, champ, tobacco onions, pepper sauce

### Chef's Beef Lasagne

Choice of side, salad

## Mains

### Hannan's 10oz Sirloin Steak\*

Flat cap mushroom, roasted beef tomato, chunky chips, pepper sauce  
£25.00

### Smoked Salmon & Prawn Linguine

Dill, lemon, Garlic toasted Grain Bakehouse sour dough  
£14.00

### Thai Green Chicken Curry

Coconut rice (vegan optional)  
£13.00

### Turkey & Ham

Mashed potatoes, roast potato, seasonal vegetables, sage and onion stuffing, gravy  
£14.00

#### Sides £3.50

Chunky Chips

Skinny Fries

Garlic Cubes

Mash/Champ

House Salad

House Veg

Onion Rings

Tobacco Onions

#### Dips £0.50

Garlic

Mayo

Korean

BBQ

Sweet

Chilli

Ranch

#### Sauces £1.50

Gravy

Pepper Sauce

White Wine Cream

Cider & Mustard  
Cream

## Homemade Desserts

### Sticky Toffee Pudding

Honeycomb ice-cream £6.00

### Cheesecake

Please see server for today's flavour £6.00

## Hot Chocolate Fudge Cake

£5.50

## Ice-Creams

Selection of Draynes Farm ice-cream's £5.00

## Christmas Pudding

£6.00

### FOOD ALLERGIES & INTOLERANCES

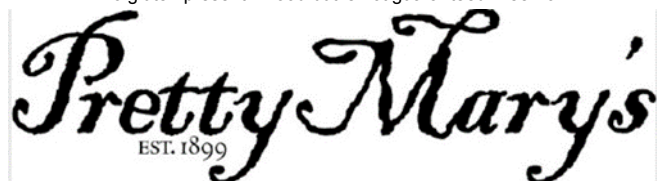
SOME ALLERGENS MAY BE UNAVOIDABLY PRESENT DUE TO SHARED EQUIPMENT OR THE INGREDIENTS USED IN THE KITCHEN.

THERE IS A GUIDE AVAILABLE UPON REQUEST WITH A LIST OF

ALLERGENS IN EACH DISH

(V) vegetarian

\* No gluten present in food but is not guaranteed "free from"



## Tea & Coffee

Americano £2.45

Tea £1.75

Latte £2.50

Mocha £2.50

Cappuccino

£2.50

Espresso £1.95

Double Espresso £2.95

Range of Herbal Teas £2.00

Liqueur Coffees £5.00

(Decaf available)

## Wine

### White

**Acacia Tree Chenin Blanc, South Africa**

*Citrus & peach, zippy finish*

£15.00

**O&G Sauvignon Blanc, Chile**

*Ripe lemon, lime and gooseberry fruit characters*

£16.00

**Paddock Chardonnay, Australia**

*Juicy peaches & tropical fruits*

£16.00

**La Maglia Pinot Grigio, Italy**

*Flavours of white fruits and delicate floral notes, dry and crisp*

£16.00

**Tokomaru Bay Sauvignon Blanc, New Zealand**

*Vibrant citrus, green pepper aromas, gooseberry & tropical flavours*

£19.00

### Red

**El Cuyo Malbec, Argentina**

*Black stones fruits, chocolate & spice*

£18.00

**Los Tilos Cabernet Sauvignon, Chile**

*Smooth, light plummy notes, ripe berry fruit, juicy tannins*

£16.00

**Circa Shiraz, Australia**

*Rich plummy, red berry flavours, along with a bit of spice and pepper, full-bodied and rich*

£18.00

**Paddock Merlot, Australia**

*Rounded with vanilla oak, shows a firm tannin finish*  
£16.00

**Ederra Crianza Rioja, Spain**

*Modern easy drinking style, gentle strawberry fruit with soft spices*

£19.00

**Rosé**

**O&G White Zinfandel, USA**

*Strawberry, cranberry & raspberry fruits, medium sweetness with balanced acidity*

£15.00

**Sparkling**

**Vitelli Prosecco, Italy**

*Fragrant, notes of citrus, pears and apples, crisp effervescence*

£22.00

**Reynier Champagne Brut NV, France**

*Light elegant with soft flavours, generous bubbles, good balance & finish*

£50.00

