



Sunday Menu

2 course £16.00
3 course £20.00
(Steak supplement £6.00)

Starters

Chef's Soup of the Day (V)

Homemade Guinness wheaten £5.00

Christmas Stuffing Croquettes

Chilli & cranberry dip
£6.00

Hazelnut Crusted Fivemiletown Goats

Cheese (V)

Focaccia, caramelised pear, rocket, balsamic syrup
£6.00

Fried Buffalo Wings*

Frank's Hot Sauce served with celery sticks & Ranch
£6.50

Classic Prawn Cocktail

Marie rose sauce, salad, Guinness wheaten
£6.50

Mains - £13.00

Beer Battered Cod

Chunky chips, mushy peas, tartar sauce

6oz Beef Burger

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

Kennedy's Jumbo Pork & Leek Sausages

Champ, tender stem broccoli, caramelised onion gravy

Chicken Stack

Breaded chicken goujons, champ, tobacco onions,

pepper sauce

Hannan's 10oz Sirloin Steak*

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

Thai Green Chicken Curry

Coconut rice (vegan optional)
£13.00

Sunday Roasts

All served with mash, duck fat roast potato & seasonal vegetables
£13.95

5 Hour Roasted Silverside of Beef

Homemade Yorkshire pudding, red wine gravy

Leg of Lamb

Mint sauce, rich stock gravy

Turkey & Ham

Onion & sage stuffing, rich stock gravy

Fillet of Salmon

Prawn velouté

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

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"

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



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

£16.00

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

£16.00

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

The logo for Pretty Mary's features the brand name in a large, elegant, black cursive script. Below the 'y' in 'Mary's', the text 'EST. 1899' is written in a smaller, simple, black sans-serif font. The entire logo is set against a white background with a thin black border.



