

Pretty Mary's

EST. 1899

Sunday Menu

2 course £18.00
3 course £22.00
(Steak supplement £6.00)

Starters

Soup Of the Day (V)

Guinness wheaten bread £5.00

Frank's Crispy Hot Wings*

Celery sticks, ranch dip £6.50

Salt and Chilli Squid

Curry oil, sweet chilli dip £7.00

Stuffed Mushroom Bruschetta (V)

Fivemiletown goat cheese, basil pesto £6.50

Classic Prawn Cocktail

Marie rose sauce, salad, Guinness wheaten £6.50

Mains

Homemade Breaded Chicken Goujons

Salad garnish, smoked garlic mayo, lattice fries £14.00

6oz Prime Irish Beef Burger

BBQ pulled pork, brioche bap, pickled red onions, skinny fries £13.50

Beer Battered Cod

Crushed minted peas, chips, tartar dip £13.00

Mediterranean Vegetable Lasagne(V)

Mixed fresh veg, puy lentil & chickpea, roast red pepper & pine nut salad, sweet potato fries £13.00

Tagliatelle(V)

Toasted pine nuts, sun blushed tomatoes, white wine cream, basil pesto, asparagus, parmesan garlic slice £13.00

Add chicken or prawns +£2.00

10oz Hannan's Prime Irish Ribeye

Chips, battered onion rings, pepper sauce £25.00

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	Dips £0.75	Sauces £2.00
Home Cut Chips	Smoked	Gravy
Sweet Potato Fries	Garlic Mayo	Pepper
Lattice Fries	Korean BBQ	Garlic Butter
Creamy Mash	Sweet Chilli Ranch	White Wine Cream
House Veg		
Onion Rings		
Roast Red Pepper & Pine nut Salad		
Coleslaw		
Skinny fries		

Homemade Desserts

Sticky Toffee Pudding

Honeycomb ice-cream £6.00

Cheesecake

Please see server for today's flavour £6.00

Tonka Bean Panna Cotta*

Macerated strawberries, honeycomb pieces £6.50

Ice-Creams*

For your convenience, a discretionary 10% service charge will be added to tables of 8 or more

Selection of Draynes Farm ice-cream's £5.00

Hot Chocolate Fudge Cake

Vanilla ice-cream £6.00



Tea & Coffee

Americano £2.65

Tea £2.05

Latte £2.70

Mocha £2.70

Cappuccino £2.70

Espresso £2.25

Double Espresso £3.25

Range of Herbal Teas £2.10

Liqueur Coffees £5.20

(Decaf available)

Wine

White

Acacia Tree Chenin Blanc, South Africa

Citrus & peach, zippy finish

£17.00

O&G Sauvignon Blanc, Chile

Ripe lemon, lime and gooseberry fruit characters

£18.00

Paddock Chardonnay, Australia

Juicy peaches & tropical fruits

£18.00

La Maglia Pinot Grigio, Italy

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

£18.00

Tokomaru Bay Sauvignon Blanc, New Zealand

Vibrant citrus, green pepper aromas, gooseberry & tropical flavours

£21.00

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

£18.00

Circa Shiraz, Australia

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

£18.00

Chalk Farm Merlot, Australia

Rounded with vanilla oak, shows a firm tannin finish

£18.00

Ederra Crianza Rioja, Spain

Modern easy drinking style, gentle strawberry fruit with soft spices

£21.00

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

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"