

STARTERS

HOMEMADE SOUP OF THE DAY 7.50 fresh soda bread (1a,7,9,10)

SEAFOOD CHOWDER

12.50
fresh soda bread (1a,2 mussels,4 salmon,4 coley,4 cod,7,9,12)

CLASSIC CAESAR SALAD
8.95/12.95
garlci and herb croutons, crispy bacon lardons, homemade
caesar dressing (1a,3,4 anchovies,7)
add chicken 3.00

CLASSIC CHICKEN AND MUSHROOM 10.95/16.95 VOL AU VENT

cream sauce, sautéed mushroom and tender chicken pieces in a fresh vol au vent case (1a,1b,1c,1d,3,7,9,12)

CHICKEN WINGS 8.95/11.95

10.95

choose from house spicy sauce or BBQ sauce, celery sticks, homemade blue cheese dressing, fresh chilli and sesame seeds (1a,7,9,10,11)

CREAMY MUSHROOMS SOURDOUGH TOAST

toasted fresh sourdough topped with sautéed Paris Brown mushrooms in a garlic and cream reduction (1a,1b,1c,1d,7,9,10,12)

MAINS

GARARK SMASH BURGER toasted brioche bun, mayonnaise, tomato relish, tomato, cos lettuc melted cheddar cheese, crispy bacon and fries (1a,3,6,7,12)	18.95 e,
CHICKEN BURGER cajun chicken fillet, toasted brioche bun, garlic mayonnaise, cos lettuce, tomato and fries (1a,3,7,9)	18.00
CLASSIC FISH & CHIPS lightly battered hake, chunky chips, tartar sauce and pea puree (1a,3,4 hake,7,9)	19.95
100Z SIRLOIN STEAK lightly battered hake, chunky chips, tartar sauce and pea puree (1a,7,9,12)	37.00
6OZ STEAK SANDWICH toasted ciabatta, mayonnaise, rocket and sautéed mushrooms and onions and peppercorn sauce served with fries (1a, 3, 7, 9, 10, 12)	20.95
BRAISED LAMB SHANK creamy mash, roast veg, red wine jus and minted pea puree (7,9,10,12)	24.50
THAI YELLOW CURRY marinated diced chicken, mixed vegetables and steamed basmati rice (6,9,12)	18.50
VEGETARIAN THAI YELLOW CURRY mixed vegetables and steamed basmati rice (6,9,12)	17.50
PAN SEARED FILLET OF HAKE sautéed spinach, creamy mash, grilled tender stem broccoli with a lemon and dill beurre blanc (4 hake,7,9,12)	22.95
PAN FRIED CHICKEN SUPREME gratin potato, seasonal vegetables and red wine jus (7,9,12)	17.95
PENNE POMODORO gratin potato, seasonal vegetables and red wine jus (1a,1b,1c,1d,3,7,9) add chicken 3.00	14.95

SIDES

LOADED CHORIZO FRIES mozzarella cheese and garlic mayo (1a,3,7)	7.95
LOADED BACON & CHEESE FRIES with garlic mayo (1a,3,7)	7.95
LOADED CURRY, CHEESE CHIPS (1a,3,7)	6.95
FRIES (1a,3,7)	5.00
SWEET POTATO FRIES (1a,12)	5.00
CHEESY GARLIC BREAD (1a,7)	5.00
ONION RINGS (1a,1c)	5.00
BUTTERED VEGETABLES (1a,7)	5.00
MIXED SIDE SALAD (10)	5.00

DESSERTS

DEGGERTG	
CLASSIC TIRAMISU mascarpone cream, lady fingers, chocolate cream and vanilla ice cream (1a,3,7)	8.00
DEEP DISH APPLE PIE warm vanilla custard, freshly whipped cream and vanilla ice cream (1a,3,7,8 tree nuts,12)	8.00
CHOCOLATE & COCONUT TART exotic mango coulis, mixed berry sorbet (6,8 tree nuts, walnuts)	8.00
COOKIES & CREAM CHEESECAKE chocolate sauce, toffee sauce, freshly whipped cream (1a,6,7,8 tree nuts)	8.00
CRÈME BRÛLÉE fresh raspberries, freshly whipped cream and vanilla ice cream (1a,3,7)	8.00
SELECTION OF ICE CREAM vanilla, chocolate, strawberry ice cream, freshly whipped cream and chocolate sauce (7,12)	7.50

Allergen Index: 1. Cereals Containing Gluten – 1a: Wheat, 1b: Oats, 1c: Barley, 1d: Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/ Sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during Meal Preparation, Cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.



