PUB MENU

5-6:30 P.M

Kalamata Olives £4

Cheese & Truffle Doughnuts £6

Wee Scotch Eggs £5

Homemade Sourdough Bread, Marmite & Barley £5

Asian BBQ Broccoli £5

 Homemade Soup, Bread & Butter £5

Homemade Ricotta Cheese, Peas, Heirloom Tomato, Mint Oil, Linseed Cracker £8.5

Mackerel, Radish, Watermelon, Wasabi, Ponzu £9

Beetroot, Watercress, Smoked Eel, Horseradish, Goats Cheese £9.5

Beef Rib Cromesquis, Pickles, White BBQ £10

6oz Irish Steak Burger, Brioche, Bacon Jam, Smoked Cheese, Burger Sauce, Chips £11

Local Beer Battered Local Haddock, Pea Puree, Tartare, Chips £12

 Steak Tartare, Black Garlic, Beef Fat Crumb, Beef Dripping Chips £14

 Pan Fried Sole, Longstem Broccoli, Hazelnut Vinaigrette , Champ £15

Chicken Supreme, Guanciale, Baby Gem, Peas, Crème Fraiche, Crushed New Potatoes £16

Hake, Cauliflower, Hazelnut, Curry Oil, Smoked Chipotle Crushed Potatoes £19

Mourne Lamb, Courgette Puree, Olives, Rainbow Chard, Jus, Champ £21

Pork Fillet, Scallop, Burnt Apple, Crackling, Smoked Mash £22

8oz Flat Iron Steak, Pepper Sauce, Onion Rings, Beef Dripping Chips £19

Salt Aged Sirloin Steak, Pepper Sauce, Onion Rings, Beef Dripping Chips £30

Sides £4

Beef Dripping Chips, Smoked Chipotle Crushed Potatoes, Champ, Caesar Salad

”Pooh Bear”, Vanilla Ice Cream, Homemade Honeycomb, Truffle £6.75

Sticky Toffee Pudding, Miso Caramel, Milk Ice Cream £6.75

Young Buck, Crackers, Sweet Cucumber £6.75

*Please Make Your Server Aware of Any Allergies or Intollerances*