



## Lunch Menu

1 course £9 / 2 courses £12 / 3 courses £15

### Starters

Freshly made soup of the day

Cup of home-made seafood chowder with wheaten bread

Scottish mackerel pate with lemon & herb crème fraiche and wheaten bread

Goats cheese Filo basket with caramelised red onion

Duck spring rolls with pickled salad & Asian glaze

Bacon, mushroom & garlic bruschetta with herb oil

### Mains

'McKays of Ballycastle' rump steak with tomato, mushrooms, handcut chips & pepper sauce

Braised beef & Guinness casserole with champ potatoes and roast root vegetables

Ale battered whiting with hand cut chips and tartare sauce

Marinated chicken satay with fragrant coriander noodles & curry oil

Irish gammon steak with cabbage, crushed new potatoes & apple cider jus

Smoked haddock served on champ with buttered greens and a white-wine cream sauce

Mushroom lasagne with pink peppercorn cream (V)

Butternut squash with creamy risotto & Mediterranean vegetables (V)

### Desserts

Rhubarb crumble with vanilla custard & ice-cream

Key lime pie with fresh cream & red berry coulis

Rosewater meringue with summer strawberries & cream  
(gluten free available)

Sticky toffee pudding with toffee sauce & honeycomb ice cream  
(gluten free available)

Mixed ice creams with red fruit sauce & home-baked cookie

ALL ITEMS SUBJECT TO AVAILABILITY

SERVICE NOT INCLUDED – ALL GRATUITIES LEFT AT YOUR OWN DISCRETION, HOWEVER THERE IS A  
10% SERVICE CHARGE ADDED TO TABLES OF 8 OR MORE PERSONS

ONE BILL PER TABLE/PARTY

PLEASE NOTE – WHILST EVERY EFFORT IS MADE, THERE IS NO GUARANTEE THAT SOME DISHES MAY NOT CONTAIN TRACES OF NUTS. PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES.

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