

## Lunch Menu

Grants sugar pit ham hock salad, crispy hen egg, honey & mustard dressing (1,3,7)	7.5
Cabbage & potato soup, diced bacon (1,7)	5
Breaded squid, chorizo & red pepper dressing, chickpea puree (1,3,4,7)	7.5
Local smoked salmon, cucumber and dill mayo on wheaten bread (1,3)	9.5
Seafood chowder, homemade wheaten bread (1,7,12)	7.5
Noone's chicken liver parfait, apple and shallot chutney, sourdough toast (1,3,7)	8.5
Mulroy bay mussels, cider, barley, parsley (1,7,12)	8
Greencastle haddock, buttermilk batter, pea puree, sauce tartare, chips (1,3,4,7)	12
Roast butternut squash risotto, St Tola goats cheese, cranberry & seed pesto (1,7,8,12)	12
Finnebrogue venison cottage pie, glazed carrot (1,3,7,12)	14
6oz beef burger, smoked streaky bacon, cheddar, tomato relish, onion rings, skinny fries (1,7,9)	11.5
Breast of Noones chicken, pancetta, button onion, macaroni pasta gratin, truffle & mushroom sauce (1,7,12)	16
Pan fried cod, smoked brandade fritter, buttered spinach, sweet potato rouille, bouillabaisse potato puree (1,4,7,12)	15
6oz black Angus steak, peppercorn sauce, onion rings, salad, chips (1,7,12,)	18
Megrim sole (on the bone), cockles, caramelized pork, cauliflower, warm tartar butter sauce, seaweed new potatoes (2,4,7,12,14)	14
<i>All sides</i>	3.5
Mixed leaf salad (7) dauphinoise potatoes (7) champ (7) chunky chips (1) seaweed new potatoes	

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## Desserts

Traditional Christmas pudding, brandy cream (1,3,7,8)	6
Chocolate creameaux, salt caramel, brownie pieces, peanut praline (GF) (3,7,8)	6
Apple & cinnamon crumble, milk ice-cream, vanilla custard (1,3,7,8,12)	6
Selection of ice cream & sorbets (7)	6