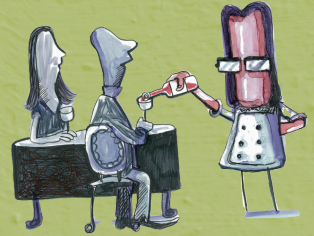


Graduation 2026

3 course menu £38



Snacks £6

House olives
Smoked almonds
Baked breads, Italian olive oil & balsamic
Fried Padron peppers & crisp chilli

Small Plates

Roast tomato, basil & red pepper soup, crusty bread
Summer salad, Local beetroot, goats cheese & spiced seeds
Crisp Pork belly bites, sweet soy & chilli dressing, green beans & peanut salad
Portavogie Crab mayonnaise on toasted ciabatta
Chicken liver parfait, fig chutney & toast

Large plates

Grilled sirloin steak cooked over charcoal, chunky chips & pepper sauce
Herb chicken, potato purée, French style peas & pancetta
Irish Brie & butternut squash pasta, spinach & pesto
Grilled salmon, coconut Thai curry & sticky rice
Beer battered haddock, chips, peas & tartare sauce

Desserts

Chocolate truffle, raspberry ruffle & raspberry sorbet
Mango & wild honey pannacotta, summer berries & white chocolate
Irish & French cheese, crackers & chutney
Vanilla ice cream, fudge & honeycomb
Sticky toffee pudding & ice cream



Sides £5.95

Spring leaf salad, balsamic & Parmesan
Crisp French fries & sea salt
Seasoned chunky chips
Champ
Steamed Tender broccoli & gremolata
Mash potato