

Starters

Fish cakes and mango salsa dressed with lime and coriander oil	£5.50
Smoked duck and watercress salad with honey and sesame dressing	£4.95
Crispy salt and chilli squid with a sweet dipping sauce	£5.50
Chicken and ham hock terrine with a honey and maple sauce	£4.95
Today's soup	£3.95
Spinach and cheese stuffed Portobello mushroom	£4.95

Mains

Pan seared fillet of trout with dill crushed potatoes, buttered leeks and a mussel cream	£12.95
Portavogie scampi with minted pea puree, hand cut chips and chunky tartar sauce	£12.50
Seabass with pea and pancetta risotto and salsa verde	£12.50
Corn fed chicken with griddled fennel, buttery mash and a forest mushroom sauce	£12.50
Honey duck breast on a potato rosti with baby turnips and a port and raspberry jus	£12.95
Oven roasted goat's cheese tartlet with asparagus spears, spinach and green beans	£11.50
Park Avenue roast beef, glazed finger carrots, horseradish mash, Yorkshire pudding and pan roast gravy	£13.50
Fillet of beef with cabbage and smoked bacon, champ and Bushmills cream	£17.95
Sirloin steak with hand cut chips and pepper sauce	£16.50
Finnebrogue venison with butternut squash, fondant potato and a mulled wine reduction	£16.50

Side Orders (All £2.75)

- Buttery mash
- Hand cut chips
- Winter vegetables
- House salad

Dessert (All £4.45)

- Fresh berry pavlova
- Fresh fruit stack with raspberry crème fraiche
- Chocolate and orange mousse cup
- Plum and apple crumble with vanilla and ginger custard
- Home made chocolate brownie with hot chocolate sauce
(May contain traces of nuts)

Selection of Irish cheeses with chutney and biscuits - £5.00