

# SET MENU

### STARTERS

### SOUP OF THE DAY (V)

Wheaten Soda Bread | M Wh

#### ROASTED BEETROOT & GOATS CHEESE (V)

Mixed Leaves & Greens, Balsamic Vinegar, Toasted Walnuts | M N

#### **CRISPY CHICKEN WINGS**

Hot & Spicy Sauce, Green Chillies, Toasted Sesame Seeds, Blue Cheese Dressing, Celery Stick | Ce E M Mu Ss

## MAIN COURSES

#### **FRESH COD & CHIPS**

5 Lamps Beer Batter, Home Fries, Garden Salad, Tartare Sauce | E F M M Su Wh

#### PANKO BREADED CHICKEN

Served With Creamy Mash, Roasted Root Vegetables & Creamy White Wine Sauce | M Su Wh

#### **BEEF & GUINNESS STEW**

Chef's Fresh Potatoes & Vegetables, Parsnip Crisps | M Sh Wh Ce

#### WILD MUSHROOM VOL-AU-VENT (V)

Wild Mushroom & White Wine Sauce Chef's Potatoes & Roasted Root Vegetables

#### WARM CHICKEN & BACON SALAD

Marinated Chicken Breast, Bacon, Dressed Mixed Leaves, Roasted Mixed Peppers, Cherry Tomatoes, Toasted Pine Nuts | N Mu

## DESSERTS

#### ICE CREAM SELECTION

Vanilla, Chocolate & Strawberry | M

#### MIXED BERRY CRUMBLE

Mapel Cream, Vanilla Bean Ice Cream | M Wh

Allergens: Wh Wheat, Ba Barley. Oa Oats, Ry Rye | Ce Celery | Cr Crustaceans | E Eggs | F Fish | L Lupin | M Milk | Mo Molluscs (Shellfish) | Mu Mustard | N Nuts | P Peanuts | SeSe Sesame Seeds | So Soybeans | Su Sulphites | SD Sulphur Dioxide |

