

Sunday Menu

STARTERS

Homemade Soup of the Day V Crusty sourdough bread (See server for allergies)	£5.95	Smoked beef cheek tacos Salsa verde, pickled slaw (9,12)	£7.50
Salt & Chilli Chicken Buttermilk chicken strips coated in house spice mix, onions & peppers-served with curried mayo (1,3,7,9,10)	£7.25	King scallops Cauliflower puree , crispy pancetta , black pudding crumb (7,14)	£12.95
Chicken Wings Choice of sticky asian or frank's hot sauce (1,3,6,7,10,11)	£7.25	Irish Featherblade beef croquettes cauliflower puree , jus (1,3,7,9)	£8.75
Thai Duck spring rolls Crunchy Asian slaw homemade hoisin dipping sauce (1,6,11)	£8.75	Little Caesar Salad V A Baby gem, crispy bacon, croutons, sundried tomato parmesan with house made caesar dressing - choice of chicken or grilled halloumi (1,3,7,10)	£7.25
Garlic Prawns & Chorizo On toasted sourdough, wilted spinach, spiced peppers & onions (1,2,3,7,10)	£7.25		

MAIN COURSE

Traditional Turkey & Ham Stuffing, creamy mash, roast potato, seasonal vegetables & homemade gravy (1,3,7,9)	£17.95	Fresh Ale Battered Cod Served with chunky chips, salad & mushy peas, with house made tartar sauce (1,3,4,10,12)	£18.95
Slow Roasted Beef Creamy mash, roast potato, seasonal vegetables, yorkshire pudding, beef bone marrow gravy(1,3,7,9)	£18.95	Carbonara V (With chicken £19.95) Homemade tagliatelle, pancetta & parmesan cheese served with garlic bread (1,3,7,9)	£16.95
Beef bourguignon pie Slow braised beef stew, Creamy mash potato, (7,9,12)	£16.95	Chicken/Beef Curry Homemade chinese curry served with rice & prawn crackers (1,2,7,9,10)	£16.95
10oz Ribeye Steak Grilled tomato, portobello mushroom, side salad, hand-cut chips & onion rings with pepper sauce or cowboy butter (1,3,4,7,9)	£28.95	Two House Made 4oz Beef Patties Crispy bacon, cheese, lettuce, tomato, pickles, onion ring, Terrace burger sauce & Ballymaloe relish with fries & salad (1,3,7,10,12)	£17.95
Chicken Supreme Creamy orzo pasta with chorizo, charred corn finished with parmesan cheese(1,3,7,9)	£18.95	Sweet Potato & quinoa Burger V Served in vegan brioche bun, lettuce, tomato, pickle and vegan burger sauce (1,10,12)	£15.95
Slow braised Beef cheek Veal jus, burnt shallot puree, champ, wild mushroom & straw potato (7,9,12)	£19.95	Buttermilk Chicken Burger Creole spiced chicken breast, crispy bacon, lettuce, tomato, pickle, Terrace burger sauce, cheese & hot sauce - fries and salad (1,3,7,9,10)	£17.95
Chargrilled Sugar pit pork chop Sticky bbq jus, collard greens, smashed parmesan baby potatoes, burnt shallot puree (7,9)	£18.95	Sundried tomato & ricotta risotto V with spinach, garden peas finished with confit garlic tuile (1,7,9,12)	£16.95
Sea Bass Pan fried sea bass, mussels, potato boxty, parmesan cream sauce (1,4,7,9,14)	£19.95	Duck breast Dauphinoise potatoes, sweet potato & truffle bonbons, wild berry jus (7,9)	£23.95

SAUCES

Pepper sauce	£2.95
Gravy	
White wine & mushroom cream sauce	
cowboy butter	

SIDES

garlic fries / skin on fries /Hand-cut chips	£4.50
parmesan & truffle fries	£5.50
haloumi fries with chilli jam	£5.50
seasonal vegetables / creamy mash	£4.50
onion rings / champ	

DIETARY ADVICE

- V** vegetarian
 - V** **A** can be ordered vegetarian
 - G** Gluten Free
- please advise your server of any allergies or intolerances

ALLERGENS

- ① cereals containing gluten
- ② crustaceans
- ③ eggs
- ④ fish
- ⑤ peanuts
- ⑥ soybeans
- ⑦ milk
- ⑧ nuts
- ⑨ celery
- ⑩ mustard
- ⑪ sesame seeds
- ⑫ sulphur dioxide
- ⑬ lupin
- ⑭ molluscs