

Evening Menu

STARTERS

Homemade Soup of the Day V	£5.95	Salt & Chilli Chicken G	£7.25
Crusty sourdough bread See server for allergies		Buttermilk chicken strips coated in house spice mix, onions & peppers, curried mayo(1,3,7,9,10)	
Chicken Wings	£7.25	Garlic Prawns & Chorizo	£8.75
Choice of sticky asian or frank's hot sauce (1,2,3,6,7,10,11)		On toasted sourdough, wilted spinach, spiced peppers & onions (1,2,3,7,10)	
Little Caesar Salad V, A, G	£7.25	Thai Duck spring rolls	£8.75
Baby gem, crispy bacon, croutons, sundried tomato parmesan with house made caesar dressing - choice of chicken or grilled halloumi (1,2,3,7,10)		Crunchy Asian slaw homemade hoisin dipping sauce (1,6,11)	
Crispy Pork belly	£8.75	Seafood Chowder	£8.75
Shallot puree, apple chutney, pickled cauliflower, apple cider jus (7,9,10,12)		Served with home-made Guinness bread (1,4,7,9,12,14) (Main Course £15.95)	

MAIN COURSE

Fresh Ale Battered Cod	£18.95	Sea Bass	£19.95
Served with chunky chips, salad & mushy peas, with house made tartar sauce (1,3,4,10,12)		Pan fried sea bass, mussels, potato boxty, parmesan cream sauce (1,4,7,9,14)	
Chicken & Bacon Ballotine	£18.95	10oz Ribeye Steak	£28.95
Filled with ricotta & spinach, mushroom and tarragon cream sauce, Dauphinoise potatoes & crispy poached egg (1,3,7,9)		Grilled tomato, portobello mushroom, side salad, hand-cut chips & onion rings with pepper or bearnaise sauce (1,3,7,9)	
Carbonara V	£16.95	8oz sirloin Steak Sandwich	£23.95
Homemade tagliatelle, pancetta & parmesan cheese served with garlic bread (1,3,7,9) (With chicken £19.95)		Served in a fresh ciabatta with rocket, tomato, caramelised red onion, roast garlic mayo with fries, salad and peppercorn sauce (1,3,7,9,10)	
Sugar pit pork chop	£18.95	Chicken/Beef curry	£16.95
With colcannon & pancetta mash, mustard & pork jus, celeriac & apple purée (7,9,10,12)		Homemade chinese curry served with rice & prawn crackers (1,2,7,9,10)	
Wild Mushroom Risotto V	£16.95	Two House Made 4oz Beef Patties	£17.95
Parmesan and truffle tuile, pea & tarragon puree, finished with Truffle Oil (1,7,9,12)		Crispy bacon, cheese, lettuce, tomato, pickles, onion ring, Terrace burger sauce & Ballymaloe relish with fries & salad (1,3,7,10,12)	
Beef bourguignon	£16.95	Buttermilk Chicken Burger	£17.95
Slow braised beef stew, Creamy mash potato, Guinness bread (7,9,12)		Creole spiced chicken breast, crispy bacon, lettuce, tomato, pickle, Terrace burger sauce, cheese & hot sauce - fries and salad (1,3,7,9,10)	
Braised Lamb shank	£19.95	Sweet Potato & quinoa Burger V	£15.95
Lamb Jus, creamy mash, carrot puree, asparagus & caramelized shallots (7,9,12)		served in vegan brioche bun, lettuce, tomato, pickle and vegan burger sauce (1,10,12)	
Asian Stir Fry Noodles V, A, G	£16.95	Crispy Pork belly	£18.95
Courgettes with stir fried mixed vegetables in an Asian dressing with tempura prawns or sticky tofu (2,6)		Pressed Dauphinoise potatoes, shallot puree, pickled cauliflower, apple cider jus (7,9,10,12)	

SIDES

Hand-cut chips / skin on fries seasonal vegetables / creamy mash / onion rings breaded garlic mushrooms	£3.95
garlic fries / parmesan & truffle fries & truffle mayo	£4.50

SAUCES

Pepper sauce	£2.95
Gravy	
White wine & mushroom cream sauce	
Bearnaise	

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