

# Sunday Menu



## STARTERS

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| SOUP OF THE DAY (v)  | £6       |
| served with Ben Madigan's homemade Wheaten (2,7)   |          |
| SMOKED DUCK SALAD  | £8       |
| on a bed of chicory, cos lettuce and grilled tender-stem broccoli, drizzed with pomegranate & lemon dressing (4,9,10,14) |          |
| BUFFALO CAULIFLOWER WINGS  |          |
| Chunky cauliflower florets, breaded and fried  | sm £7.50 |
| and then doused in our special hot sauce and served with blue cheese dip (1,2,4,6,7,9,12,14)                             | lrg £14  |
| SMOOTH LIVER PATE  | £8       |
| served with an apple chutney, house salad and warm sour dough (1,2,4,9,12,13,14)   |          |

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| SLOW COOKED BEEF SHORT RIB   | £8               |
| locally sourced beef short rib cooked on the bone in a delicate truffle & BBQ jus (1,2,6,9,10,11,14)   |                  |
| PRAWN & CRAB COCKTAIL  | £9               |
| served on a bed of Samphire, avocado & baby gem lettuce with a classic seafood sauce (1,2,5,8,9,13,14)   |                  |
| CRISPY HOT CHICKEN WINGS   |                  |
| Coated in our tangy hot sauce with blue cheese dip (4,7,14)  | sm £8<br>lrg £15 |
| POPCORN SCAMPI   | £8               |
| Portavogie prawns in a spiced coating fried and served with shellfish Marie-Rose sauce and wild rocket and fennel salad (1,3,5,7,8,9,12,13,14) |                  |

## MAINS

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| STUFFED PORK   | £17.95 |
| served with creamed potatoes, roast potatoes, seasonal vegetables, Yorkshire Pudding and rich gravy (1,2,4,7,13,14)                              |        |
| HERB CHICKEN SUPREME   | £17.95 |
| Co. Armagh Chicken Breast Supreme served with creamed potatoes, roast potatoes, seasonal vegetables, Yorkshire Pudding and rich gravy (2,4,7,14) |        |
| SLOW BRAISED SILVERSIDE OF BEEF  | £17.95 |
| served with creamed potatoes, roast potatoes, seasonal vegetables, Yorkshire Pudding and rich gravy (2,4,7,14)                                   |        |
| TURKEY, HAM & STUFFING   | £18.50 |
| served with creamed potatoes, roast potatoes, seasonal vegetables, Yorkshire Pudding and rich gravy (1,2,4,7,13,14)                              |        |

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| BEER BATTERED FISH & CHIPS   | £15.95 |
| served with triple cooked chips, homemade chunky tartar sauce and mushy peas (2,4,5,9,14)  |        |
| BEN'S BIG BURGER   | £15.95 |
| 'McAtamaneys' 8oz Beef Patty topped with smoked cheese, Ben's homemade chutney, House Burger sauce and a French fried onion (1,2,4,7,9,14) |        |
| GRILLED 10oz SIRLOIN   | £24.95 |
| served with sauteed mushrooms, roast onions peppers and chunky chips with a choice of peppered sauce or garlic butter (7,9,14)             |        |
| VEGAN NUT ROAST (vg)   | £15.95 |
| Served with seasonal vegetables, baby potatoes and vegan gravy (1,2,6,9,10,11,12,13,14)  |        |
| CREAMY COCONUT & LENTIL CURRY (vg)   | £15.00 |
| with roasted red pepper & olive salad and a garlic and herb potato (1,9,10,13,14)  |        |

### SUNDAY SHARING PLATTER - £59.95

These generous platters serve four adults or 2 adults & 3 kids and are made using only the finest Slow Braised Beef, Stuffed Pork, or Turkey, Ham and Stuffing. Choose up to two of our delicious choice of meats, complete with all the trimmings. Our roast platters are great fun for the whole family to tuck into.

## DESSERTS £6.95

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| TRIPLE CHOCOLATE BROWNIE   |  |
| with chocolate sauce, and vanilla ice cream (2,4,7,10,14) VEGAN OPTION AVAILABLE |  |
| CRUNCHIE CHEESECAKE  |  |
| served with a rich chocolate sauce (2,4,7,14)                                    |  |
| HOMEMADE PAVLOVA   |  |
| with fresh fruit and mixed berries served with lemon fresh cream (2,4,7,10,14)   |  |

APPLE & RHUBARB CRUMBLE  
served with apple cider jus (2,4,7,10,13)

STRAWBERRY BANOFFEE  
served with fresh berry compote and vanilla ice cream (2,4,7,10,13,14)

### ALLERGEN INFORMATION

1. Celery
  2. Cereals containing Gluten
  3. Crustaceans
  4. Eggs
  5. Fish
  6. Lupin
  7. Milk
  8. Molluscs
  9. Mustard
  10. Nuts
  11. Peanuts
  12. Sesame Seeds
  13. Soya
  14. Sulphur Dioxide/Sulphites
- (v) Vegetarian (vg) Vegan (vo) Vegan option available



Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does NOT have a specific allergen free zone or separate dedicated fryers. Allergen data is held on each of our dish ingredients. Ask your server for more details