



Starters

Deep Fried Crispy Brie

Remoulade, Red Currant Sauce & Sourdough Toast.

Soup of the Day

Served With Homemade Brown Soda Bread.

Crab Cakes (Thai Style)

Onion Confiture, Chili Mayonnaise & Lime

Kelly's Black Pudding

Pulled Pork Bon Bon, Black Pudding Crumb, Baby Apples
& a Cider & Apple Sauce.

Main Course

Confit Legs of Duck

Confit Legs, creamed potato, winter roast vegetables, blackcurrant
braised cabbage & red wine jus.

Pan-Roasted Supreme of Chicken

Mushroom duxcelle mousse, truffle mash, roast parsnip, wild
mushroom sauce.

Fish of the Day

Salmon, pea mashed potatoes, tender stem broccoli, tomato & lime
salsa

(fish dish changes daily)

Ricotta & Spinach Ravioli

Tomato & parmesan served with garlic bread.

Desserts

Keenan's Chocolate Brownie
Homemade Apple Pie