



Sample inclusive menu

2 courses - £20

3 courses - £25

Starter

Chef's freshly prepared Soup of the Day

Served with warm toast (Allergen 6 wheat/7/11)

Classic prawn cocktail

Served with wheaten bread (Allergen 1 prawns/6/11/13)

Clayton chilli chicken wings

With celery sticks and blue cheese mayo (Allergen 7 milk/11/12/13)

Classic Caesar salad

Baby Gem lettuce, croutons, aged parmesan and Caesar dressing (Allergen 6 wheat/11/13/3/7)

Mains

Slow cooked pork belly

Served with mash, braised carrot, kale and roasting juice (Allergen 7 wheat/12)

Pan-fried fillet of County Down Hake

Served on a chorizo, white bean, chilli tomato stew, gnocchi (Allergen 3 fish/7)

Organic beetroot risotto

Spinach, goat's curd, candied walnuts, parmesan oil (Allergen 5 nuts/7/12)

Piri piri ½ roast chicken

Piri piri seasoned chicken, grilled corn, slaw and jalapeno salsa (Allergen 7/11/13)

Desserts

Chef's Vanilla Cheesecake

With red fruit jelly, cookie and Chantilly cream
(Allergen 6 wheat/7)

Buttermilk panna cotta

Served with macerated red fruits and meringue shards
(Allergen 6 wheat/7/8/9/11/)

Warm apple and forest fruit crumble tartlet

With Morelli's sea salted caramel ice cream and a Bailey's anglaise
(Allergen 6 wheat/7/9/11)

1 - Crustaceans (e.g. prawns, lobster, crab and crayfish) **2** - Molluscs (e.g. clam, scallops, squid, mussels, oysters and snails) **3** – Fish **4** - Peanuts **5** – Nuts **6** - Cereal containing gluten **7** - Milk/milk products **8** – Soya **9** - Sulphur Dioxide **10** - Sesame seeds **11** – Egg **12**- Celery and Celeriac **13** – Mustard **14** – Lupins