



STARTER

SOUP OF THE DAY

Served with homemade brown bread.

THE COAST SEAFOOD CHOWDER

Hake, mussels, prawns, and natural smoked haddock in a light cream chowder of leek, fennel, white wine tarragon and parsley, served with homemade brown bread.

BLACK PUDDING TERRINE

Homemade Kelly's of Newport black pudding terrine, apple and raisin puree, toasted brioche

CLASSIC CAESAR SALAD

Baby gem, lettuce, smoked bacon, focaccia croutons, creamy caesar dressing.

MAIN COURSE

ROAST SUPREME OF CHICKEN

Roast breast of Irish chicken, crispy skin, smoked bacon, roast button mushrooms, pearl onion, glazed vegetables and a rich red wine & roast chicken sauce and served with creamed potatoes.

VEGAN THAI GREEN CURRY

Thai Green vegan curry roasted green chilli, basil, coriander, and coconut cream sauce, with courgette, spring onion and roast peppers served with lemongrass scented basmati rice and naan bread.

ROASTED PORK BELLY

Slow roasted cider braised Irish pork belly, charred spring onion, roast apple and raisin puree, cider and rosemary jus and served with seasonal vegetables.

BAKED FILLET OF COD

Baked fillet of fresh cod in a creamy white cheddar and mustard sauce, crispy parmesan breadcrumbs and served with mash potatoes and seasonal vegetables.

SLOW BRASED FEATHER BLADE OF BEEF

Served with vegetables, mushrooms, and smoked bacon, in a red wine sauce.

DESSERT

CHEESECAKE OF THE DAY

Please ask your server for today's flavour

CHOCOLATE MOUSSE

A delicious dark chocolate mousse sat on an almond crumble base with fresh raspberries, vanilla cream and vanilla ice cream.

PAVLOVA

Light homemade meringue, tangy lemon curd cream, fresh summer berries, passion fruit coulis and fresh mint

SELECTION OF ICE-CREAM