

FATHER'S DAY MENU TWO COURSES £22 THREE COURSES £25

STARTER

Soup of The Day

With crusty bread and proper butter

Chicken Caesar Salad

Baby gem leaves tossed in our homemade Caesar dressing, grilled chicken, sourdough croutons and parmesan shavings

BBQ Ribs

Bourbon BBQ ribs with fresh salad and curried slaw

Benedicts' Salt & Chilli Chicken

Salt and chilli chicken served on naan bread, drizzled with sweet chilli sauce, basil pesto and coriander

Cheesy Bacon Bread

On garlic soda bread, dressed leaves and garlic mayo

Benedicts' Wings

Deep fried crispy wings tossed in our own spicy sauce, with garlic dip and celery sticks

Breaded Brie

Breaded brie with beetroot, walnut and balsamic dressed salad

MAIN EVENT

Big Daddy Burger

Beef burger topped with Guinness cheese, double smoked streaky bacon, Guinness pulled beef, burger relish served with parmesan and truffle fries

Roast Beef

Roast sirloin of beef with all the trimmings and Benedicts' signature gravy

Turkey & Ham

Roast turkey and ham with all the trimmings, stuffing and Benedicts' signature gravy

Fillet Steak

8oz Irish bred fillet, cooked to your liking with tomato, mushroom and a beer battered onion ring, with a choice of side and sauce (£7 supplement)

Gammon Steak

Honey glazed gammon with caramelised onion mash, black pudding crumb, roast carrots and a white wine and mustard cream sauce

Chicken Stack

Chicken escalope with champ, tobacco onions and peppered sauce

Smoked Haddock

Keenan's herb crusted smoked haddock with mash, and a bacon and leek cream

Vegan Burger

Homemade vegan patty, spicy tomato chutney, vegan cheese and baby gem leaves with skinny fries and vegan mayo dip

DESSERT

Cheesecake

Cookies and cream cheesecake with whipped cream and chocolate sauce

Death By Chocolate

Chocolate fudge cake with whisky ice cream and boozy chocolate sauce

Profiteroles

Profiteroles filled with fresh cream and drizzled with chocolate sauce

Meringue Tower

Seasonal berry meringue with whipped cream

ALLERGIES & INTOLERANCES: When making your order, please speak to our staff about the ingredients in your meal.

Please be advised that food allergins are handled in the kitchen and in some cases, allergins may be unavoidably present due to shared equipment