

# Valentine's

## M E N U

### Starters

#### Sharing Board For Two

Salt 'n' Chilli Chicken, Asian salad, naan bread, salt 'n' pepper squid, Napa salad, BBQ ribs and Asian slaw with crème fraiche and chive, sweet chilli and garlic mayonnaise dips.

#### Goats Cheese Fritters

Fivemile Town goats cheese with an orange and honey cured beetroot balsamic reduction and basil oil.

#### Prawn Cocktail

Atlantic prawns with Marie Rose sauce, crisp iceberg lettuce served with Yardsman Stout wheaten bread.

### Mains

#### Benedicts' Peppered Chicken

Pan seared chicken breast served on a bed of champ with tobacco onions and a brandy and peppercorn sauce.

#### Salmon

Pan seared salmon with a lemon and thyme crust served on a bed of crushed Comber potatoes with a bacon and leek sauce.

#### Peppered Pork Fillet

Pork fillet in a mixed pepper coating, served on a bed of champ with tobacco onions and a brandy and peppercorn sauce.

#### 10oz Sirloin Steak

Northern Irish sirloin served with half roast tomato, field mushroom, beer battered onion ring and a sauce of your choice. (£4 Supplement)

#### Soup of the Day

With croutons, chives and an oven baked roll.

#### Salt 'n' Chilli Chicken

Chicken breast strips coated in garlic and chilli spices, Asian salad, naan bread, basil oil and sweet chilli sauce.

#### Two Cheese Garlic Bread

Oven baked Parisian with garlic and herb butter, topped with mozzarella and cheddar cheese.

#### Deep Fried Squid

Deep fried squid rings with fresh coriander, chilli and lime aioli and Asian slaw.

#### Pollo Lorenzo

Pan seared chicken fillet with a mozzarella and herb crust, served on a bed of champ with a white wine and garlic sauce.

#### Chicken & Bacon Tagliatelle Pasta

Tagliatelle with chicken, maple cured bacon and mushrooms in a reduced white wine cream sauce, topped with parmesan and served with garlic bread.

#### 8oz Fillet Steak

Northern Irish fillet steak served with half roast tomato, field mushroom, beer battered onion ring and a sauce of your choice. (£6 supplement)

#### Smoked Haddock

Locally smoked Portavogie poached haddock served on a bed of champ with crispy capers and a ginger and spring onion cream sauce.

#### Sides

Chips, champ, garlic potatoes, sweet chilli potatoes, rosemary mash, sweet potato chips, onion rings, tobacco onions, garlic mushrooms, veg of the day, mixed leaf salad.

#### Sauces

Pepper sauce, gravy, white wine cream, garlic butter, bacon and leek.

### Desserts

#### Panna Cotta

Lemon & Gin Panna Cotta, with a lemon sorbet and biscuit crumb.

#### Malteser & Toffee Cheesecake

With butterscotch sauce, served with fresh cream.

#### Sticky Toffee Pudding

Steamed pudding with hot toffee sauce, served with vanilla ice cream.

#### Salted Caramel Brownie

With chocolate and toffee sauce, served with vanilla ice cream.

#### Eton Mess

Crushed meringues, fresh cream, strawberries and strawberry puree.

**FOOD ALLERGIES AND INTOLERANCES:** When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

2 COURSES £22

3 COURSES £25

