

**Starters**

Cheesy garlic bread	£3.95
Vegetable broth with a buttered roll	£3.45
Vegetable spring rolls with soba noodles and a hot and sour dipping sauce	£3.95
Hot and spicy wings	£4.95
Grilled portobello mushroom with creamed leek duxcelle, Swiss cheese topped with a garlic and chive crumb	£3.95
Prawn and smoked salmon cocktail	£4.95
Chicken liver and garlic terrine with melba toast, redcurrant and cranberry sauce	£3.95
Salt and pepper squid with chilli and lime	£4.95

**Mains**

Roast beef with creamy peppercorn sauce	£11.95
Char grilled chicken served with mash and a bacon and leek sauce	£11.95
Braised lamb shank, rosemary and mustard with parnsip ribbons and a sweet beetroot glaze	£11.95
Grilled seabass served with a red pepper pesto and baby spinach	£11.95
Meat feast pasta tossed in a hot and fiery arrabbiata sauce	£10.95
Whig burger with crisp bacon, Swiss cheese, relish, baby leaf and homecut fries	£9.95
Local craft beer battered fish served with peas, balsamic, hot lemon and home cut fries	£9.95
Crispy chicken goujons served with baby gem, fries and sweet chilli sauce	£9.95
Chicken and wild mushroom risotto with green beans and parmesan cheese	£9.95
Pulled pork served on a brioche bun with rocket and tomato served with sweet potato fries	£9.95
Spinach and ricotta ravioli with a mushroom duxelle and wilted spinach topped with parmesan	£8.95
Soz sirloin steak stacked with onion rings, mushroom and grilled tomato, served with pepper sauce and chunky chips	£16.95
Soz rump steak stacked with onion rings, mushroom and grilled tomato, served with pepper sauce and chunky chips	£15.95
Sizzling T-Bone stacked with onion, mushroom and peppers served with a Jack Daniels sauce and choice of potato	£22.95

**Sides - all £2.95**

French fried onions / Whig side salad / Vegetable selection / Battered mushrooms / Fries / Champ  
Potato wedges with sour cream and sweet chilli sauce / Sweet peas / Sweet potato fries

## Desserts - all £4.45

Ferrero Rocher cheesecake

Chocolate fondant with Bailey's ice cream

Ice cream selection with a brandy snap basket

A trio of Irish cheeses - Brie, blue, Farmhouse cheddar with biscuits and a caramelised onion chutney

A gourmet selection of mini desserts with our homemade ice cream

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## Liquid Desserts

**Irish Coffee** £4.25

Made with Bushmills Irish whiskey, fresh espresso, brown sugar & cream

**Café Royale** £4.25

Made with Hennessy, fresh espresso, brown sugar & cream

**Calypso Coffee** £4.25

Made with Kahlua, fresh espresso & cream

**Italian Coffee** £4.25

Made with Sambuca, fresh espresso & cream

**French Coffee** £4.25

Made with Cointreau, fresh espresso & cream

**Café Crème** £4.50

Made with Baileys, fresh espresso & cream

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## After Dinner Cocktails

**Grasshopper** £5.95

Made with Crème de menthe, crème de cacao & fresh cream

**Espresso martini** £5.95

Made with Absolut Vanilla, Kahlua, espresso & sugar

**Diplomacy** £6.75

Made with Diplomatico Reserva Exclusiva, Pierre Ferrand Orange Curacao, caramel and Boker's Bitters

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