



LOUNGE MENU

starters

vegetarian soup of the day, homemade sourdough (v) 4.50

knockderry cullen skink, smoked haddock 7.50

mussels with white wine and garlic cream sauce 7.50

mushroom risotto (first course) (v) 7.50



mains

knockderry fillet burger, 6oz burger, cheddar, apple and plum chutney, side salad 14.50

beetroot and quinoa burger, pickled mushroom, oregano, vegan mayonnaise (v) 9.50

vegan chilli tacos with fresh tomato salsa and salad (v) 13.50

haddock and chips, in west beer batter, crushed peas, tartar, lemon 12

braised lamb shank, wholegrain mustard mashed potatoes, roasted vegetables, mint sauce 17.50

mushroom risotto (main course) (v) 13.50



sides

skinny fries / chunky chips 3.00

cajun fries 3.50 seaweed fries 3.50

mashed potatoes 3.75 honey roasted vegetables 3.75

sourdough, olive oil & balsamic 3.50

salads

roasted beetroot, butternut squash, pear salad with toasted seeds 3.95

tomato, potato, olive oil and leaf salad 4.75





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platters

charcuterie platter – selection of cold meats, olives, chutney, salad and poached cherry tomato with sourdough 9.50

cheese platter - blue murder, morangie brie & isle of mull cheddar, grapes, celery, fruit chutney, oatcakes 9.50

vegetable platter - hot mini falafel, lemon & chilli hummus, warmed roasted vegetables, piccalilli, and broad bean salad with sourdough (v) 8.50



desserts

crème caramel with roasted apricots 7.50

apple and pear tart tatin with vanilla ice cream 7.50

golden syrup steamed sponge pudding with candied lemon 7.50



cakes

12.30 – 15.30 only

plain or fruit scone, clotted cream, homemade jam 4.50

banana cake with caramel glaze 4.00

carrot cake with chantilly cream 4.00

homemade macaroons (3) 4.50 homemade shortbread 2.00



beverages

selection of teas and coffees, including: latte / flat white / cappuccino / espresso / decaf 2.85 hot chocolate 3.00 large pot filter coffee 5.50 / small pot filter coffee 2.85 fruit tea / herbal tea / english breakfast / earl grey / darjeeling 2.85