



# • TWILIGHT •

For our customers in their twilight years to enjoy.

ONE COURSE £6.75 • TWO COURSES £7.75 • THREE COURSES £8.75

All day Monday-Friday • Saturday 12pm-4pm • Sunday 12.30pm-4pm

## STARTERS

### SOUP OF THE DAY

Crusty bread roll

### CHICKEN LIVER PATÉ

Toasted brioche, spiced pear chutney

### BAKED MUSHROOM **V**

Flat cap mushroom, blue cheese and walnut crumb

### CHICKEN & BLACK PUDDING CROQUETTE

Rocket salad, garlic mayonnaise

### PRAWN COCKTAIL

Marie Rose sauce, baby gem, micro herbs, brown bread

## MAINS

### LEMON & BLACK PEPPER CHICKEN

Sweet potato fries, house salad and 'slaw

### STEAK PIE

Your choice of potatoes, carrot and swede mash, garden peas

### FISH & CHIPS *Breaded/Battered*

Garden peas, pickled onion, tartare sauce

### HONEY MUSTARD GLAZED HAM & PINEAPPLE SALAD

Mixed leaves, peppers, cherry tomatoes, red onion, wholegrain mustard dressing, house 'slaw

### SALTED PORK BELLY

Mustard mash, buttered savoy cabbage, cider gravy

### MAC & CHEESE **V**

Garlic ciabatta

### SPINACH & RICOTTA TORTELLINI **V**

Garlic, cream, parmesan, rocket

### IRISH LAMB STEW

Creamy mash, root vegetables, thick crusty bread

## DESSERTS

### ETON MESS

Meringue, raspberries, chantilly cream, chocolate shavings

### STICKY TOFFEE PUDDING

Vanilla ice cream or warm vanilla custard

### VANILLA ICE CREAM

Your choice of sauce, fresh fruit

### TARTE TATIN

Vanilla ice cream

### LEMON DRIZZLE CAKE

Double cream

Although we do our utmost to cater for all customers with allergies we regret that due to the diversity of our menu we cannot be held responsible for any adverse reactions to our food. Although our chefs do their utmost to remove all bone fragments, unfortunately this cannot be guaranteed.