

## WINTER ALL DAY GLUTEN FREE MENU

### STARTERS

#### SEAFOOD CHOWDER - 7.95 GF

Gf Toast, Sea salt and herb butter

#### HONEY ROAST ROOT VEGETABLE SOUP - 5.95 GF

GF Toast, sea salt and herb butter

#### WHISKEY AND TREACLE CURED TROUT - 8.95 GF

Pickled Cucumber, Smoked Rillette,  
Endive, Horseradish Aioli

### SIDES - 4.50

TRIPLE COOKED BONE MARROW CHIPS | TRUFFLE PARMESAN  
TRIPLE COOKED CHIPS | SKINNY FRIES | GARLIC SKINNIES | CHAMP  
SEASONAL VEG | GARDEN SALAD

#### PIGS IN BLANKETS - 7.50

Smoked cheddar and paprika dip

BRAISED RED CABBAGE |  
SAUTÉED GARLIC MUSHROOMS

SAUCES - 3.00  
PEPPERCORN CREAM | GRAVY

DIPS - 1.50  
SWEET CHILLI | BBQ | GARLIC MAYO | SRIRACHA

### MAINS

#### SLOW COOKED JACOBS LADDER - 17.95 GF

Roast Onion Champ, Sautee Greens, Braised Red Cabbage,  
Red Wine Jus.

#### KATSU CHICKEN CURRY - 15.95 GF

Coconut Basmati Rice

#### PAN ROASTED VENISON - 21 GF

Roasted Artichokes, Potato Fondant, Crispy Kale,  
Pomegranate Jus

#### BUTTERMILK FRIED CHICKEN BURGER - 15.95 GF

GF Bap, Smoked Applewood, Black Pepper Mayo, Skinny Fries,  
Pickled Shallots

#### BEER BATTERED FISH OF THE DAY - 15.95 GF

Mushy Peas, House Tartar, Lemon, Triple Cooked Chips

#### PAN ROAST HAKE - 16.95 GF

Hassle-Back Potato, Roast Red Pepper velouté, Fried Greens

#### ROAST TURKEY - 17.95 GF

Honey Glazed Ham, Roasted Vegetables,  
Creamed and Roast Potatoes, Rich Gravy

*Lisdergan Flax Fed Beef from Co Tyrone Is Superior in Texture and Taste. Flax Seed Encourages the Marbling in Mill Dam Beef Rendering to Succulence & Flavour*

#### 10oz EXTRA MATURE FLAX FED IRISH SIRLOIN - 30

Triple Cooked Bone Marrow Chips, Tomato, Bushmills  
Peppercorn Cream

#### STILLHOUSE STEAK BURGER - 16.50

Flax Fed Irish-beef, Streaky Bacon Jam, smoked Cheddar, Cracked Black Pepper Mayo, Lettuce, Tomato, Bun, Skinny Fries

#### BOOKMAKER STEAK SANDWICH (SERVED MED R OR WD) - 18.95

Fried Onion and Mushroom, GF Bread, Skinny Fries

PLEASE LET US KNOW BEFORE ORDERING FOOD OR DRINKS IF YOU HAVE FOOD ALLERGIES OR DIETARY REQUIREMENTS.

IN SOME CASES, FOOD ALLERGENS MAY BE UNAVOIDABLY PRESENT IN OUR KITCHEN.

DISHES MARKED WITH \* CAN BE PREPARED VEGETARIAN. \*\*CAN BE PREPARED GF. PLEASE ASK FOR OTHER DIETARY REQUIREMENTS