

# LUNCH MENU

# STARTERS

MISO AND SOY GLAZED CHICKEN WINGS - 8.50

Mixed leaf salad, Garlic Aioli

**GOCHUJANG SPICED PRAWNS - 9.50** Tomato And Chilli Ragu, Charred Lemon

SOUP OF THE DAY - 6.50 Homemade Guinness Wheaten, Miso Butter

SPICED LAMB FLAT BREAD - 8.50 Mint Yoghurt. Pickled Cucumber, Coriander

#### WILD MUSHROOM ARANCINI, SLOW COOKED SHREDDED BEEF - 8.75

Fresh watercress velouté, pickled apple, parmesan

### GOATS CHEESE & BEETROOT TART - 8.75

Mixed Leaf Sa<mark>lad, Pickled Walnuts, Balsamic Glaze</mark>

# MAINS

#### SLOW COOKED BEEF SHIN - 19

Horseradish, Mash, Red Wine Glazed Pearl Onions, Glazed Turnip, Bone Marrow Crumb,

#### THAI MASSAMAN CURRY CRISPY COD/CHICKEN - 18.50

Spiced Rice, Garlic & Coriander Flat Bread

### PAN ROAST MOURNE LAMB RUMP - 25

Crushed Lemon Baby Potato, Charred Tenderstem, Confit Lamb Belly, Black Garlic Crumb, Salsa Verde

#### PAN ROAST COD - 20

Dulse New Potato, Black Garlic, Salsify, Chicken & Caper Butter Sauce, crispy Kale

#### **CRISPY CHICKEN THIGH NOODLE BOWL – 18.50**

Mushroom & Sweetcorn Broth, Chilli, Scallion, Sesame oil, Soy Cured Egg

#### PAN ROAST CHICKEN SUPREME - 20

Roast Celeriac, buttermilk champ, braised carrot, Parmesan crisp. Bread sauce, Crispy Liver

## **CONFIT GLAZED PORK CHEEK - 18**

Potato Rosti, Spring bean Cassoulet, Wild Garlic, Crispy Hens Egg

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

Triple Cooked Bone Marrow Chips, Onion Rings, Tomato, Bushmills Peppercorn Cream

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# BOOKMAKER STEAK SANDWICH (SERVED MED R OR WD) - 17.95

Chilli & Olive Focaccia, Sauté Mushroom, pickled Shallot, Skinny Fries

## 80Z RUMP STEAK - 25

Triple Cooked Bone Marrow Chips, Onion Rings, Tomato, Bushmills Peppercorn Cream

SIDES - 4.50 TRIPPLE COOKED CHIPS| | SKINNY FRIES | CHAMP | GARLIC BREAD | SEASONAL VEG | GARDEN SALAD BEER BATTERED ONION RINGS | | SAUTÉED GARLIC MUSHROOMS SAUCES - 3.00 Peppercorn cream | gravy DIPS - 1. 50 Sweet Chilli | bbd | garlic Mayo | sriracha

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

# LUNCH CLASSICS

CRISPY CURRY CHICKEN BURGER - 12.50 Salt & Vinegar Mayo, Curry Sauce, Crispy Fries

#### PANKO BREADED FISH GOUJONS - 13

Mushy Peas, House Tartar, Lemon, Triple Cooked Chips

#### PASTA OF THE DAY- 12.50 See Server

STILLHOUSE STEAK BURGER – 12.50 Flax Fed Irish-beef, Streaky Bacon, Cheddar, Smk Paprika Mayo,

# Bun, Skinny Fries STEAK AND GUINNESS PIE - 15

Creamy Mash, Roasted Seasonal Vegetables