

Light Lunch

Seasonal Soup of the Day - 5.5

Served with Homemade Bread, Farmhouse butter. GF Available

Gluten/lactose/celery

Ham Hock Sourdough - 12

Riverfield Farm mixed leaves, Piccalilli, Wholegrain Mustard Mayonnaise

Eggs/mustard

Roasted Mooncoin Beetroot Salad -11

Crispy croutons, Grilled Toonsbridge Haloumi cheese, Cherry Tomatoes – GF Available

Beetroot Salad Wrap – 12

Gluten/Dairy

Avocado Salad -10

Edamame beans, olives, carrot, pomegranate & quinoa salad

With Tofu – 11 / Chicken 12.5 / Smoked Salmon 14

Possible traces of Gluten/soya

Classic BLT – 12

O'Neills bacon, Beef tomatoes, Riverfield Farm leaves – GF Available

Gluten/Dairy/Nuts

ELT – 10

Fried Egg, Beef Tomatoes, Riverfield Farm Leaves – GF Available

Gluten/Dairy/Nuts

Baked Tuna & Sweetcorn Melt - 12

Dubliner cheddar cheese, Focaccia

Gluten/eggs/Dairy/Nuts

Sides

Mozzarella sticks, truffle mayo **3**

Skinny fries, garlic and sea salt **3.5**

Sweet Potato Fries – 3.5

Truffle Mayo Dip – 1

Scones and Cakes

Butter milk scones

Plain or fruit, served with berry jam & clotted cream
3.5

House made carrot & walnut cake, vanilla cream cheese
3.5

Banana bread, toffee caramel cream
3.5

Lemon drizzle cake, creamed icing G/F
3.5

Chocolate cake, chocolate glaze G/F
3.5

Gluten/Dairy/Nuts

Sweet Treats

Wild Blackberry & Apple Crumble – 6

Custard salted caramel ice cream.

Eggs/lactose/Nuts

Rhubarb – 6

Egg custard, champagne sorbet

Lactose/eggs/Nuts

70% Chocolate Cremeux - 6

Fresh Raspberries, Raspberry Sorbet

lactose/nuts

Please ask your server for Vegan and Vegetarian Options