

EVENING MENU (GF)

STARTERS

SAUTÉ GARLIC PRAWNS – 9

GF Bread, Lemon & Dill Mayo

SOUP OF THE DAY - 6.50

GF Bread, Miso Butter

CURED DUCK BREAST- 9

Tomato Velouté, Fennel Oil, Pickled Beetroot, Asparagus

CHARRED HALLOUMI FRIES - 8.75

Smokey Chorizo Jam, Basil Pesto, Dressed Leaves

MAINS

SESAME CRUSTED BEEF SALAD - 17

Miso glaze, Pickled Ginger, Basmati Rice, Crunchy Salad

THAI GREEN CRISPY COD CURRY-18

Spiced Rice

SLOW COOKED HAM SHANK - 17.95

Buttered Greens, Creamy Champ, Cider & Mustard Cream

PAN ROAST PLAICE - 19

Triple cooked Beef Dripping Chips, Curry Sauce, Caper Salsa, Roast Tenderstem

CONFIT PORK BELLY - 18.50

Pomme Anna Potato, Braised Carrot, Buttered Greens, Cider Onion Jus

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 - 33

Triple Cooked Bone Marrow Chips, Tomato, Bushmills Peppercorn Cream

STILLHOUSE STEAK BURGER - 17.50

Flax Fed Irish-beef, Chorizo Jam, Smoked Cheddar, Siracha, Lettuce, Tomato, Skinny Fries, Slaw

BOOKMAKER STEAK SANDWICH (SERVED MED R OR WD) - 19.25

GF Bread, Tobacco Onions, Skinny Fries

80Z RUMP STEAK - 26

Triple Cooked Bone Marrow Chips, Tomato, Bushmills Peppercorn Cream SIDES - 4.50 TRIPLE COOKED CHIPS | SKINNY FRIES | Champ | Seasonal Veg | Garden Salad Sautéed Garlic Mushrooms

> SAUCES - 3.00 Peppercorn Cream | Gravy

DIPS - 1. 50 Sweet Chilli | 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