



## ALL DAY DINING MENU

### CHEF'S HOMEMADE SOUP £6.50

Crusty Bread - Buttery Croutons  
(Please ask your server for allergens) (V) (VEO) (GFO)

### CLUB SANDWICH £11

Manor Farm Chicken & Bacon - Lettuce - Tomato - French Fries - Rocket Salad  
(2, 4) (GFO)

### CHICKEN CAESAR SALAD £11

Manor Farm Chicken Breast - Garlic Croutons - Little Gem Lettuce  
Parmesan Cheese - Anchovies (2, 4, 5, 7, 9) (GFO)

### CHICKEN CURRY £18

Choice of Rice or Chunky Chips (2, 7) (GF)

### BEER BATTERED HADDOCK £18

Fresh Irish Beer Battered Haddock Fillet - French Fries  
Lemon Wedge - Mushy Peas (2, 5, 7) (GFO)

### CLASSIC CHEESEBURGER £15

Lisdergan Beef Burger - Toasted Bun - House Burger Sauce  
Cheddar Cheese - French Fries (2, 7, 14) (GFO)

### BREADED CHICKEN GOUJONS £14

French Fries - Sweet Chilli Dip (2, 4, 7) (GF)

### VEGAN BURGER £15

Vegan Burger - Toasted Bun - House Burger Sauce  
Vegan Cheese - French Fries (2, 7, 13) (GFO)

### VEGAN CURRY £18

Tofu - Choice of Rice or Chunky Chips (2, 13) (VEO) (GF)

## DESSERTS

**Please ask your server for our selection of Homemade Desserts**

All items are subject to availability.

We prepare food from scratch in our kitchen, and wheat flours and nut products are used throughout the day.

Please inform your server of any dietary requirements and allergies.

(1) Celery (2) Gluten (3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk (8) Molluscs  
(9) Mustard (10) Nuts (11) Peanuts (12) Sesame Seeds (13) Soya (14) Sulphur Dioxide

V = Vegetarian | VEO = Vegan Optional | GF = Gluten Free  
GFO = Gluten Free Optional