

Starters

Homemade Soup of The Day £3.95

Accompanied with organic wheaten bread

Deep Fried Wedge of Fivemiletown Brie (V) £4.75

Served with a fresh fruit coulis

Portavo Estate Woodpigoen (GF) £4.75

Served on a bed of baked mushroom and finished with a sweet cranberry and redcurrant syrup. Robert Croft, Estate Manager at Portavo for the past 27 years, assures the quality of this seasonally available game.

Freshly Steamed Dundrum Bay Mussels (GF)

Served in a white wine, shallot and garlic cream

Starter: £5.95

Mains: £10.95

Homemade Chicken Liver Pate

Served with warm toast and a red onion marmalade

£4.95

Fan of Melon

With lemon sorbet and raspberry coulis

£4.25

The Cuan's Seafood Chowder (GF) £5.60

A medley of local seafood served with homemade wheaten bread

Please inform a member of staff if you have any special dietary considerations.

We are delighted to include a **gluten free** section in our menu for **coeliacs**.

In addition our sauces and gravy can be made with gluten free flour on request.

Dairy free can be accommodated on request.

Peter and his team are happy to adapt many of our other dishes and answer any questions that will instil more confidence in your choice.

(V) Vegetarian (GF) Gluten Free

Please note: while we endeavour to keep nuts to a confined area of the kitchen we can not guarantee trace nut free dishes.