



Vegetarian and Vegan Dishes

Baked Mixed Nut Loaf £11.95

Onion, celery, carrots, lentils and mushrooms are cooked off then a mixture of walnuts, hazelnuts and pecans plus egg, cheddar cheese and breadcrumbs are blended with it. Served with a roasted red pepper purée and a seasonal salad

Wild Mushroom and Asparagus Risotto £11.85

The risotto rice is gently cooked in a vegetable stock then blended with fresh wild mushroom, asparagus spears and topped with crumbed goat's cheese. A vegan option without the cheese (V+)

Bean Medley (V+) £10.95

Crusty bread accompanied with sundried tomato and basil infused hummus and finished with a Mediterranean inspired bean salad

Green Lentil and Vegetable Pie (V+) £10.95

A tasty combination of soft green lentils, carrots, garden peas, leeks, onions and celery brought together slowly in a homemade vegetable stock, topped with a sweet potato mash. Children's portion available.

The Story of Our Vegetables and Herbs

We source delicious fresh produce from local farms and green houses throughout the North of Ireland. Our fresh mushrooms are grown in Co Armagh and the wild mushrooms from specialist producers. From March through to September our lettuce's are produced largely in Co Down, thereafter we encourage Conor Polly, our vegetable supplier of 28 years, to keep the carbon footprint to a minimum. Conor is always proactive in informing us about new season vegetables so they come at their best to you.

*Chips or Champ
Sauté Onions or
Mushrooms
Mixed Seasonal Salad*

£2.95

*Portion of organic wheaten
bread and butter
Portion of homemade coleslaw
Peppered sauce or garlic butter*

£1.95

*Sweet Potato Fries
Sauté Garlic Potatoes
Blood Orange Salad*

£3.95

Children's Menu

*Fresh Ardglass Cod Fish Fingers, cut and breaded in-house
Pinkertons of Armagh Pork Sausages
Pure Crossgar Chicken Chunks
All the above dishes are served with champ or chips,
Fresh Buttered Pasta with crispy bacon*

Followed by a bowl of Mullan's homemade vanilla ice cream.

£6.95