

## To start

### Soup of the day £3.50

All our soups are home made and served with our own fresh Guinness wheaten bread

### King Scallops & Black Pudding £6.95

Pan seared King Scallops served on farmhouse Irish Cheddar potato bread & black pudding with a buttery Guinness reduction & dressed with Chervile

### Panko Brie £4.95

Deep fried Brie wedge in Panko crumb served on a mixed leaf salad with a smooth strawberry & mango purée

### Prawn Cocktail £5.95

Portavogie, hand shelled prawns in a rich marie rose sauce served on home made wheaten bread and a mixed leaf salad garnish.

### Garlic Prawn & sundried tomato crostini. £5.95

Sautéed fresh Portavogie prawns with a sun dried tomato & Parmesan cream sauce with caramelized onion crostini and baby gem salad.

### Seafood Chowder £5.95 Large £10.95

Locally Caught Seafood, back Bacon bites & Potatoes In A Creamy white wine Fish Stock.  
With fresh home made wheaten bread.

### Chilli & Gooseberry Crab Cakes £5.95

Freshly made mini crab cakes with a lime zest, panko crumb, pan fried and served on a chilli & gooseberry puree topped with a sweet & sour crostini

### Shredded crispy Beef BBQ Sliders £5.50

Crispy fried Beef Brisket tossed in our own BBQ sauce served in a Brioche slider with salad

### Smoked Salmon Pate £5.95

A mild creamy smoked Salmon Pate served on our own Guinness wheaten bread with a beetroot & horseradish crème fraiche with a mixed leaf salad.

## Mains

### Chicken & Crispy Bacon Stack £10.95

Crispy Panko coated chicken breast goujons, topped with crispy bacon, sweet potato, onion & carrot, a creamy pepper sauce on a bed of buttered champ

### Fishermans Pie £10.95

A blend of locally sourced fish in a smooth white wine & cherry tomato sauce, topped with creamy potatoes.

### Portavogie Scampi £12.95

Hand shelled locally sourced prawns served in a light batter with rocket salad; tartar sauce and hand cut chips.

### Pan seared Sea Bass & Garlic Prawns £14.95

Fresh Fillet of locally sourced Sea Bass, pan seared and topped with Hand shelled locally sourced prawns in a garlic cream sauce, served on bacon Lyonnaise potatoes with a carrot & coriander drizzle.

### Apple & Celery stuffed Chicken £10.95

Plump Chicken fillet with our own apple & celery stuffing, wrapped in bacon on a potato & cameralised onion rosti topped with tobacco onions and a creamy pepper sauce.

### Fish 'N' Chips £10.95

Battered Hake fillet on a bed of mushy peas with lemon & tartar sauce served with chunky chips and garnish.

### Seafood Linguini Napoli £11.95

Locally sourced fresh seafood with Linguini pasta in garlic & herbs dressed with a rich tomato & cream sauce topped with Parmesan and served with garlic bread.

### 10oz prime Ribeye Steak £18.95

10oz Prime Ribeye, seasoned & cooked to your liking, served with pepper sauce, tobacco onions, beef tomato and Portobello mushrooms with extra large chunky chips glazed with seasoned butter

### Spicy Vegetable Lasagne £9.95

Home made Lasagne using locally sourced fresh vegetables in a traditional Italian style with a mild spicy twist suitable for vegetarians

### Bolognese Beef Lasagne £9.95

Home made Lasagne using locally sourced lean mince in a traditional Italian style served with a side of your choice

### Chicken / Prawn Tikka Tempura £9.95

Crispy fried Prawns OR Chicken on a bed of spicy Tempura vegetables served with garlic & chive rice and a mild Tikka sauce.

### Pesto Mackerel with Roasted Vegetables £10.95

Oven baked Mackerel fillet with mediterranean roasted vegetables & potatoes with garlic & herbs, served with sundried tomatoes & pesto sauce.

### Char Grilled Duck with Galliano & Black Cherry £14.95

A medium cooked fillet of duck served on sweet potato fries dressed with a black Morello cherry & Galliano sauce topped with crispy onion, carrot & sweet potato.

### King Scallops, Basil & Smoked Bacon £17.95

Locally sourced King scallops wrapped in smoked streaky bacon & fresh Basil leaf, Pan seared and served with Dauphonoise potato and butternut squash puree with spring onion & sundried cherry tomatoes.

## Big Brig Burgers

All our home made Beef Burgers are 6oz of fresh lean locally sourced beef with no filler served in a brioche bun with Fries £9.95

(Optional Burger suggestions below, add £1.00)

Bacon & Brie Burger, Pepper Sauce Burger, Hawaiian Burger, Mozzarella Burger, Cheese & Mushroom Burger.

### Home made Southern fried Chicken Fillet burger £10.95

Full Chicken Breast in our own secret coating topped with salad, tomato, onions and Mayo and served in a brioche bun with Fries.

All our dishes are either complete, or have a choice of side and / or sauce included in the price, however if you would like extra, the prices are below.

<u>Sides (extra 2.75)</u>	<u>Sauces (extra £1.75)</u>
Chips / Garlic chips	Black pepper cream
Champ / Creamed / Garlic sauté potatoes	Homemade sweet chilli sauce
French fried onions rings	Garlic & herb butter
Sauté mushrooms	BBQ Sauce
Chefs salad	
Seasonal vegetables	

## **YOUNG PEOPLES MENU £4.00**

Fish fingers, baked beans & skinny fries.

Beef burger & skinny fries.

Pork sausages with mash and gravy or beans

Crispy Chicken goujons with BBQ sauce & fries