

DINNER MENU

STARTERS / SALADS

- Homemade Soup of the Day** GR GW M 6
Served with buttermilk soda bread
- Grilled Chicken Caesar Salad** GR GW GY M E F 12.50
Baby gem, Parmesan shavings, smoked bacon crisp, light rye croutons and creamy yoghurt Caesar dressing
- Soy Braised Beef Short Rib** M Se So 9 / 12.50
Togarashi BBQ sauce, healthy Asian slaw, pink ginger yoghurt
- Hoi-Sin Chicken Wings** GW M Il E So 9 / 12.50
Toasted cashews, fresh chilli, honey & ginger yoghurt dip
- Fivemiletown Goats Cheese Salad** GW M 12.50
Roasted farro, pomegranate, pickled beetroot, candied walnuts, spiced orange dressing
- Spicy Sichuan Chicken Salad** GW Se So 12.50
Seasonal leaves, buckwheat, asparagus, charred corn, honey sesame dressing
- House Tea Smoked Atlantic Salmon** F M 12.50
Shaved fennel & pak choi, sesame crispbread, yuzu yoghurt

SIDES

- Twice-cooked Chunky Chips** A ... 4
Served with Burnt Onion Aioli
- Sweet Potato Fries** A 4.95
Served with Sriracha Aioli
- Skinny Fries** A 4
Served with Burnt Onion Aioli
- Superfood side Salad** 4
Brown rice, cauliflower, pomegranate, dried cranberries, pumpkin & sunflower seeds
- Buttered Kale** M 3.50
- Seasonal Green side Salad** A ... 3.50
Honey Sesame Dressing
- Parmesan Mash / White Truffle Mash** M ... 3.50

MAINS

- Lemon & Duke Prime 8oz Beef Burger** GW GY E M 17.50
Brioche bap, smoked bacon, house relish, vintage cheddar, tobacco onions, baby gem, vine tomato, served with twice cooked chunky chips and peppercorn sauce
- Slow cooked Daube of Beef** GW GY M 23
Parmesan mash, buttered kale, glazed shallots, house dried plum tomatoes, 5 lamps red ale jus
- 5 Lamps Pale Ale Cornfed Chicken Supreme** M 20
White truffle mash, Jerusalem Artichoke puree, charred radicchio, roast garlic buttermilk cream
- Smoky Vegan Tempeh & Black Bean Burger** GW GY Se 15
Whole wheat Bap, cashew ricotta, red miso aioli, glass noodle salad
- Pan Roasted Hake Fillet** F M GW 21
Parmesan mash, pumpkin puree, buttered kale, parsnip crisps, tarragon cream
- Roast Irish Turkey Crown & Star Anise Glaze Ham** GW M 18
White truffle mash, chestnut stuffing, glazed carrots, crispy sage, sweet onion & Cranberry relish, turkey jus