



RESTAURANT Week

Lunch Specials

1st Course

Choice of:

CAESAR SALAD

New England Clam Chowder

2nd Course

Choice of:

Falafel Wrap

Chickpea croquettes with pea tendrils, cucumber, tomato, Tzatziki sauce and white bean hummus served with our house made crisps.

Open faced Salmon Salad Sandwich

Poached salmon tossed with red onion, celery, dill, black olives and chopped pickles served with our house made crisps.

Guinness Pot Roast Sandwich

Slowly cooked pot roast dipped in a Guinness jus served with Busker fries and Jicama slaw.

Blast

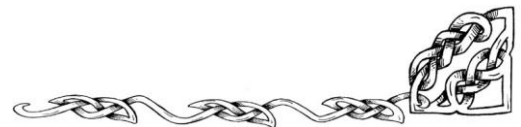
Bacon, lettuce, avocado, sprouts and tomato served on a roll with our house made crisps.

3rd Course

Choice of:

Baileys Irish Creme Brulee

Chocolate Bread Pudding





RESTAURANT Week

Dinner Specials

1st Course

Choice of:

Butternut Squash Salad

Baby rocket topped with warmed butternut squash, Granny Smith apples, lentils, red onion, toasted walnuts, and pomegranate arils; served with a walnut dressing.

Goat Cheese and Prosciutto Wrapped Figs

Cream of Cauliflower Soup

2nd Course

Choice of:

Pan Seared Scallops

Scallops layered on top of bacon Parmesan polenta with a charred tomato cream.

Assorted Game Sausages

An assortment of wild game sausages, including apple & cranberry boar, Merguez lamb, and pear port wine elk served with a white bean Risotto.

Espresso Rubbed Filet

Grilled center cut filet served with boxty, grilled asparagus and Sherry vinegar steak sauce.

Pomegranate & Cranberry Glazed Half Duck

Roast duck served with boxty and grilled asparagus.

3rd Course

Choice of:

Chocolate Bread Pudding

Pumpkin Cheesecake

