

# Sample Lunch Menu

## STARTERS

Homemade Soup of the day served with brown bread.....	5.50
Baked courgette, roast pepper and goats cheese tart rocket and pesto.....	9.50
Wild mushroom arancini grated parmesan and escalade sauce.....	9.90
Kirby's chicken wings, spicy or BBQ with celery and blue cheese dip(gf).....	9.50
Warm chicken & bacon salad, trio of dressings, rustic potatoes and parmesan.	10.80

## MAINS

Roast of the day served with buttered seasonal vegetables and creamed potatoes.....	14.00
Confit of duck with pickled cranberries and spiced jus (gf).....	14.00
Steak and Guinness puff pastry pie.....	14.00
Madras chicken curry basmati rice and pappadum.....	14.00
Roast marinated chicken, buttered vegetables, creamy mash and a red wine mushroom sauce (gf).....	14.00
Seafood Pie - natural and smoked haddock, salmon, monkfish in a fennel cream sauce topped with creamy mash and served with a house salad (gf).....	4.00
Seared sirloin steak sandwich on a garlic and cheese ciabatta with sautéed onions, mushrooms with salad garnish and chips.....	14.00
Roasted Union Hall hake, champ potato, sautéed prawns and chorizo seafood velouté (gf).....	14.00
Aubergine parmigiana, long-stem broccoli, toasted almonds with sweet potato chips.....	14.00
Sirloin Steak (10oz) .....	24.00
Served with sautéed mushrooms, roast shallots, vine tomato served with chips and a choice of brandy pepper sauce, garlic or blue cheese butter	

## SIDE ORDERS

Stir-fry vegetables	4.80	Rustic potatoes	4.80
Kirby's buttered vegetables	4.50	Kirby's house salad	4.50
Sweet potato chips	4.80	Champ potato	4.00

## DESERTS 6.75

Double chocolate brownie topped with hot chocolate sauce and vanilla ice-cream  
Sticky toffee pudding, salted caramel sauce and vanilla Ice-cream  
Traditional Christmas pudding topped with a brandy custard  
Snickers cheesecake with fresh cream

Handmade selection of Butlers chocolate petit fours