



## EVENING SPECIAL MENU

**Served Sunday - Thursday 4.30pm - close**

**1 Course £12.95 - 2 Courses £15.95 - 3 Courses £18.95**

**3 Course Meal for 2 plus a Bottle of House Wine or 4 Beers £44**

**3 Course Meal for 2 plus a Bottle of Prosecco £50**

### STARTERS

Soup of the Day served with fresh baked bread roll [V]

Thai style fishcakes with sweet and sour cucumber salsa and chilli dipping sauce

Fried salt and Szechuan pepper chicken with Napa salad and teriyaki dressing

Chicken Liver Parfait, mango & red onion chutney & toasted brioche

Whipped goats cheese bon bons, sweet beetroot puree, candied pecans, carrot & rocket salad [V]

Chicken Tempura with Yum's unique sauces

Salt & Chilli Squid, crunchy Thai salad with lime & chilli dressing

### MAINS

Roast supreme of chicken, crispy noodle cake, Asian vegetables and Thai coconut cream

Himalayan Salt Aged Sirloin Steak, onion rings, Mushrooms, Slow Roast Tomato and Chunky Chips  
(£5 supplement)

18 hour slow roast Daube of beef, colcannon croquettes, crispy root vegetables and Guinness jus

Pan fried hake fillet, rosemary crushed jersey royals, seafood chowder, glazed carrots & tobacco onions

Satay infused chicken, sweet chilli noodles in a roasted peanut & garlic sauce [V]

Yums traditional Irish boxty of the day (ask server for today's filling) [V]

18 hour slow roast belly of pork with chorizo dauphinoise potato, squash puree, black pudding bon bon seasonal vegetables & rich onion gravy

Butternut squash, Sweet Potato & Lentil Curry with Rice and House Naan Bread [V]

### SIDES

Chunky Chips £3.25

Buttery Mash £2.95

Mixed Salad £2.95

Garlic Sauté £3.25

Seasonal Veg £3.25

Truffle & Parmesan Sweet Potato Fries £3.75

[V] \* Vegetarian or can be adapted to suit

#### FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD  
PREPARED HERE MAY CONTAIN  
THESE INGREDIENTS: MILK,  
EGGS, WHEAT, SOYBEAN,  
PEANUTS, TREENUTS, FISH &  
SHELLFISH