



## DECEMBER EVENING SPECIAL MENU

**Served Friday & Saturday 4.30pm - close**

**1 course £15.95 - 2 courses £16.95 - 3 courses £19.95**

**3 course meal for 2 plus bottle of house wine or 4 beers £46**

**3 course meal for 2 plus bottle of Prosecco £56**

### STARTERS

Soup of the Day served with a Fresh Baked Bread Roll [V] [G]

Ham Hock Fritters, Curry Spiced Apple Puree, Carrot & Rocket Salad

Crispy Asian Sesame Chicken, Sticky Asian Sauce & Napa Salad [G]

Chicken Liver Parfait, Caramelised Red Onion Chutney & Toasted Bread [G]

Keenan's Freshly Steamed Mussels, with Garlic & white wine cream & crusty bread [G]

Chicken Tempura with Yum's Unique Sauces

Salt & Chilli Squid, Crunchy Thai Salad with Lime & Chilli Dressing [G]

### MAINS

Daube of Beef, Garlic & Rosemary Dauphinoise Potato, Crispy Root Vegetables & Guinness Jus [G]

28 Day Salt Aged Sirloin Steak, Portobello Mushrooms, Slow Roast Tomato and Chunky Chips  
(£5 supplement)

Seafood Provençal, Thai Coconut Rice & Crusty Bread [G]

Pan-Fried Supreme of Chicken, Ham Hock Croquettes, Seasonal Vegetables  
& Creamy Cider Leek Sauce

Slow Roast Crispy Pork Belly, Black Pudding Bon Bons, Sweet Potato Puree,  
Caramelised Onion & Garlic Jus

Pan Roasted Hake served with Champ, Creamy Seafood Chowder, Glazed  
Carrots & Crispy Tobacco Onions [G]

Satay Infused Chicken, Sweet Chilli Noodles in Roasted Peanut Butter & Garlic Sauce [G] [V]

Sweet Potato & Lentil Curry with Rice and House Naan Bread [V] [G]

### SIDES

Chunky Chips	£3.25
Buttery Mash	£2.95
Mixed Salad	£2.95
Garlic Sauté	£3.25
Seasonal Veg	£3.25

[V] \* Vegetarian or can be adapted to suit, [G] \* Gluten free 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,  
TREE NUTS, FISH & SHELLFISH.