



# SMALL PLATES

<b>BAKED POTATO &amp; LEEK SOUP (V+)</b> [757kcal - CE, SO]	7
Crispy potato skins, tarragon cream	
<b>SOUTHERN FRIED CHICKEN TENDERS</b> [972kcal - SO, MU]	10
Curry spiced dip	
<b>CHIMICHURRI TOMATOES &amp; MOZZARELLA (V)</b> [563kcal - G, M, SU]	9
Focaccia croutons	
<b>BUFFALO CAULI BITES</b> [959kcal - MU, SO]	8

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# SHARERS

<b>HOUSE NACHOS (V)</b> [1505kcal - M]	15
Tortilla chips, salsa, sour cream, guacamole, mature cheddar, jalapenos	
<b>SPICE BAG</b> [1472kcal - SO, MU]	17
Salt & chilli chips, fried chicken, roast peppers, five spice, curry mayonnaise	
<b>VEGAN SPICE BAG (V+)</b> [1464kcal - SO, MU]	17
Salt & chilli chips, bang bang cauliflower, roast peppers, five spice, curry mayo	

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# PUDDINGS

<b>STRAWBERRY SHORTCAKE STACK (V)</b> [848kcal - M]	7
Honey, cream & strawberry coulis	
<b>STICKY TOFFEE PUDDING (V+)</b> [681kcal - G, SO]	7
Salted caramel sauce, vanilla ice cream	
<b>IRISH COFFEE MOUSSE (V)</b> [821kcal - M]	7
Orange shortbread	
<b>CHOCOLATE FUDGE BROWNIE (V)</b> [495kcal - G, M, E, SO]	7
Mint choc chip ice cream	

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 4% will be added to all bills.

Gluten = G  
Milk = M  
Egg = E  
Fish = F  
Celery = CE  
Soya = SO

## ALLERGEN INFORMATION

Crustacean = CR  
Mollusc = MO

Nuts = N  
Peanuts = P  
Mustard = MU  
Sesame = SE  
Lupin = L  
Sulphites = SU

# BIG PLATES

<b>WAXY'S FRY</b> [1520kcal - G, E, SU, M]	16
Cumberland sausage, bacon, Clonakilty black pudding & white pudding, potato scone, tomato, mushrooms, baked beans, poached egg, toast & butter	
<b>GUINNESS MAC &amp; CHEESE (V)</b> [1390kcal - G, M, MU]	14
Roasted garlic bread ( <i>Add bacon for 2.0</i> )	
<b>CIDER BATTERED FISH &amp; CHIPS</b> [1107kcal - F, SU]	19
Double cooked chips, crushed peas, tartare sauce	

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# THE ROASTS

*All served with roast carrots, greens, parsnip puree, rosemary roast potatoes, gravy & Yorkshire pudding*

<b>SIRLOIN OF BEEF</b> [850kcal - G, M, E, SO, CE]	22
Cooked pink ( <i>please let your server know if you would like it well done</i> )	
<b>LEMON &amp; THYME ROAST CHICKEN</b> [701kcal - G, M, E, SO, CE]	20
<b>BUTTERNUT &amp; LENTIL LOAF (V+)</b> [589kcal - SO, CE]	18

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# BURGERS

*Served in a brioche bun, grilled onions, roast garlic mayo fries & slaw (gluten free bun available)*

<b>BACON DOUBLE CHEESE</b> [1671kcal - G, M, E, SU]	18
<b>PLANT BASED &amp; CHEESE (V+)</b> [1308kcal - G, SO]	18

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# SIDES

<b>SEASONED FRIES (V+)</b> [717kcal]	5
<b>DOUBLE COOKED CHIPS (V+)</b> [717kcal]	5
<b>CHEESE CHIPS (V)</b> [797kcal - M]	7
<b>MCDONNELLS CURRY SAUCE POT (V+)</b> [120kcal - G, CE, MU]	3
<b>ROASTED GARLIC BREAD (V+)</b> [443kcal - G]	6
<b>CHEESE &amp; ROASTED GARLIC BREAD (V)</b> [523kcal - G, M]	7

