



The
Tailor's House
BAR | RESTAURANT | GUEST ROOMS

Christmas
MENU

Starters

SEAFOOD CHOWDER £8

Dill, Lemon Oil, Sourdough

TODAY'S SOUP £6

Sourdough

CHICKEN & HAM HOCK TERRINE £8

Tarragon, Pickled Squash, Sourdough

KOREAN HOT WINGS £8

Peanut Hot Sauce, Chilli, Coriander, Lime

DUCK TOSTADA £9

Spiced Plum Sauce, Pickled Cucumber

CRISPY SALT & CHILLI GLAZED CHICKEN £8

Hoisin Mayo, Sesame, Chilli, Coriander

WILD MUSHROOM ON TOAST £8

Crispy Sage, Sourdough, Smoked Egg Yolk Purée

Mains

TURKEY, HAM HOCK & SAUSAGE STUFFING £17

Crispy Stuffing Bon Bon, Cavolo Nero, Roast Gravy, Mashed Potato, Roast Potato, Honey Roast Carrot & Parsnip

ROAST IRISH CHICKEN SUPREME £19

Parmesan Risotto, Wild Mushroom, Jus Gras

LOIN OF VENISON £26

Beetroot, Glazed Carrot, Red Wine Jus, Choice of Side

SALT CURED COD £22

Bacon Jam, Celeriac Sauce, Crispy Onion, Choice of side

MASALA

Kashmiri Chilli, Basmati Rice, Flat Breads

Chicken | £20 Fish | £20 Cauliflower | £16

PAN FRIED DUCK BREAST £25

Carrot, Duck Tart, Cherry Jus, Choice of Side

BEER BATTERED HADDOCK £16

Triple Cooked Chips, Mushy Peas, Tartar Sauce, Lemon Wedge

MUSHROOM & ROAST BUTTERNUT SQUASH RISOTTO £16

Crispy Sage, Porcini Powder

If you have a food allergy or special dietary requirement, please speak to a member of staff.

Mains

SUGAR PIT PORK £22

Celeriac, Black Pudding, Sticky Toffee Apple Purée, Choice of Side

GRILL

6OZ QUINN'S BUTCHERS BEEF BURGER £16

Crispy Lettuce, Beef Tomato, Gherkins, American Cheese,
Chunky Burger Sauce, Triple Cooked Chips

QUINN'S BUTCHERS 100Z SIRLOIN STEAK £28

QUINN'S BUTCHERS 100Z RIBEYE STEAK £27

QUINN'S BUTCHERS 8OZ FILLET STEAK £34

All Steaks are Chargrilled and served with Onion Ring, Chargrilled Tender Stem Broccoli,
Brandy Peppercorn Sauce, Triple Cooked Chips

Sides

TRIPLE COOKED CHIPS £4

SKINNY FRIES £4

PARMESAN & TRUFFLE OIL TRIPLE COOKED CHIPS £4

SEASONAL VEGETABLES £4

HOUSE SALAD £4

CREAMY MASH £4

CHAMP £4

Desserts

GUINNESS STICKY TOFFEE PUDDING £6

Honeycomb Ice-Cream/ Butterscotch Sauce

CHOCOLATE, FUDGE & IRISH SEA SALT BROWNIE £6

Vanilla Ice-Cream/ Fudge Sauce

BLACKBERRY PANNA COTTA £6

Macerated Blackberries, White Chocolate Fudge, Shortbread

BLACK FOREST BRULEE £7

Crème Brulee, Amaretto Cherry Gel, Chocolate Cake, Chantilly Cream

APPLE & CINNAMON CRUMBLE £6

Crème Anglaise, Vanilla Ice-Cream

MULLED CIDER £8

Nutmeg, Cinnamon, Star Anise Cloves, Hennessy Brandy, Apple Crisp

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