# **ADH**

STARTER, STEAK AND SWEET £30 PER PERSON

# TO START

Crispy Salt & Chilli Squid, Alioli (F, E)

Scotch Egg, Homemade Brown Sauce (M, E, SD, G-wheat)

Pear, Candied Walnut, Rocket, Cashel Blue (TN, M, E)

### 28 -Day Mature Dry Aged Northern Irish Rump Steak (10oz)

Served with Skinny Fries and your choice of either Peppercorn Sauce or Garlic Butter

Upgrade to Sirloin(10oz) £10 or Fillet(8oz) £15 Add Prawns £5

# SIDES - All £5

Triple Cooked Chips- Skinny Fries- Comber Baby Potatoes (M), Pomme Anna Fries, Truffle Oil, Parmesan (M), Creamed Potato (M), Cauliflower Cheese (G-wheat, M), Buttered Heritage Carrots, Home Grown Thyme (M), Garlic Flat Cap Mushrooms (M), French Fried Onion Rings (G-wheat), House Salad (Mus), Mac and Cheese (G-wheat, M) Green Beans

## DESSERTS

Warm Chocolate and Hazelnut Brownie, Vanilla Ice Cream (TN, M)

Fitz Mini Donuts , Tonka Sugar, Chocolate and Caramel Drizzle (E,M, G-wheat)

Sticky Toffee Pudding, Warm Toffee Sauce, Vanilla Ice Cream (M,G, E)

### THIRSTY THURSDAY?

Add on a cocktail for £10

Bramble | Cosmopolitan | Pear Drop | French Martini | Espresso Martini

Also includes our Margarita menu , please see server for details