

Cedar Brasserie Lunch Menu

(Available 12.00 - 16.00 daily)

TO START

CRISPY CHICKEN WINGS	7.95
<i>Choose your sauce; BBQ, Spicy or Chili Maple Sauce, served with a Blue Cheese Dip [1a,3,6]</i>	
HOMEMADE SOUP OF THE DAY	5.95
<i>Served with Dina's freshly baked brown bread & country butter [1a,7,9]</i>	
SEAFOOD CHOWDER	7.95
<i>A mix of Smoked & Fresh Fish, infused with Dill & White Wine Cream, served with Brown Soda Bread [1a,2,4,7,9,10,12]</i>	
BRUSCHETTA MOZZARELLA	7.95
<i>Toasted sour dough bread, dressed Plum Tomato, roasted pepper, fresh Basil & baby leaf salad [1a,7,10,12]</i>	

SANDWICH CORNER

TUNA & SWEETCORN MELT	6.95
<i>Homemade brown soda bread, glazed mature cheddar, mixed leaf salad [1a,4,7,10]</i>	
GOATS CHEESE CROSTINI	7.95
<i>Toasted sourdough, sundried tomato, tapenade baby leaf salad & split balsamic reduction [1a,6,7,10,12]</i>	
SMOKED SALMON BAGEL	7.95
<i>Cream cheese & dressed baby leaf salad [1a,3,7,10]</i>	
CREATE YOUR OWN TOASTED SANDWICH	5.95
<i>Choose 3: Chicken, ham, tuna, cheese, lettuce, onion, tomato, peppers [choice dependent]</i>	

FROM THE GARDEN

FIVE MILE TOWN GOAT'S CHEESE	13.95
<i>Beetroot emulsion, crushed walnuts, balsamic reduction [1a,7,10,12]</i>	
CLASSIC CHICKEN CAESAR SALAD	13.95
<i>Herb Croutons, Shaved Parmesan, Bacon Lardons, and Grilled Spicy Chicken topped with Caesar Dressing [1.1,2,9]</i>	
SPICED BUTTERMILK CHICKEN SALAD	13.95
<i>Seasonal leaves, cherry tomato, roasted peppers, ranch dressing [1a,3,6,10]</i>	

TO FOLLOW

TRADITIONAL ROAST OF THE DAY <i>Champ Mashed Potato, Seasonal Vegetables, & Homemade Gravy [1a,6,7,9,12]</i>	14.95
TRADITIONAL FISH AND CHIPS <i>Tartar Sauce, Mint Crushed Peas & Lemon wedge [1a,4,5,6,9]</i>	16.95
KING PRAWN LINGUINI <i>Sweet chilli cream, parmesan shavings, toasted garlic bread (1a,7,9,12)</i>	16.95
AUTHENTIC CHICKEN MASSAMAN CURRY <i>Fresh herbs, sweet onion & potato, jasmine rice, naan bread [2,6,11a]</i>	16.95
GRILLED 8OZ BEEF BURGER <i>Melted Cheddar, Toasted Brioche Bap, Triple Cooked Chips [1a,3,6,7,10]</i>	15.95
CRISPY BUTTERMILK CHICKEN BURGER <i>Brioche bun, ranch dressing [1a,3,6,7,10]</i>	15.95
WILD MUSHROOM, SPINACH & CHERRY TOMATO RAVIOLI <i>Hazelnut dust, parmesan shavings [1a,3,7,8,9,12]</i>	15.95
ORIENTAL CHICKEN STIR FRY <i>Strips of Chicken, Crispy Vegetables, Toasted Sesame Seeds, served with Herb infused Basmati Rice & Prawn Crackers [1a,3,4,7,8,13] (vegetarian option available)</i>	16.95
PASTA CARBONARA <i>Smoked Pancetta and Mushroom Bound in White Wine and Garlic Cream Topped with Toasted Garlic Bread [1a,3,7,9,12] Add Chicken: 16.95</i>	14.95

SIDES

CHUNKY CHIPS [1a,6]	3.95
SELECTION OF SEASONAL VEGETABLES [2]	3.95
BEER BATTERED ONION RINGS [1a,6,12,13]	3.95
CHAMP MASHED POTATOES [2]	3.95
HOUSE SIDE SALAD [6,10]	3.95

TO FINISH

POTTED RHUBARB AND GINGER CRUMBLE <i>Vanilla Bean Ice-Cream with Real Custard [1a,3,7]</i>	6.50
BISCOFF CHEESECAKE <i>Berry Compote & Chantilly Cream [1a,3,7,8]</i>	6.50
WARM CHOCOLATE & HAZELNUT BROWNIE <i>Vanilla Ice-cream, chocolate sauce [1a,7,8]</i>	6.50
FRESH FRUIT PAVLOVA <i>Seasonal berries, raspberry sorbet [3,7]</i>	6.50
TRADITIONAL BREAD & BUTTER PUDDING <i>Crème anglaise, Vanilla Ice cream [1a,6,7,8]</i>	6.50

Allergen Index: 1. Cereals Containing Gluten – 1a: Wheat, 1b: Oats, 1c: Barley, 1d: Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds 12. Sulphur Dioxide/ Sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during Meal Preparation, Cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.