

SET MENU 2017

3 courses £29.50

To start...

Pan of sizzling garlic prawns [GF]

feast's own baked ciabatta

Soup [GF] [V]

Veggie soup of the day - croutons - garlic rub

St. Louise sticky pork rib half rack

Tennessee bourbon glaze – tempura pickles - slaw

Goats cheese and caramelised onion tart [V]

Balsamic glazed beetroots – roast hazelnuts – apple puree

Ham hock croquettes

Roast garlic & lemon aioli, feast's bacon jam

feast's crispy salt & pepper squid

Chipotle chilli sauce - roast garlic aioli – rocket

Bruschetta – feast The Works sourdough toast [V]

Heritage tomatoes – red onion – mango & pineapple salsa -pomegranate molasses and balsamic dressing

The main event...

Crispy confit duck leg

Honey marmalade glaze, sweet potato mash, slow roast cherry tomatoes tender stem broccoli, red wine jus

8oz Irish Sirloin Steak & chips [GFA]

Peppercorn sauce – rocket – onion rings

supplement £3

Gnocchi Arrabiata

Mozzarella, basil, onion jam, rocket

[V]

Slow roast pork belly

Wholegrain mustard mash, charred baby veg, black pudding fritter apple puree

add scallops £4

Fish pie [GF]

Crunchy topped – bubbling creamy sauce - salmon - cod - smoked haddock - prawns - mash - side salad

Pan seared fish of the day [GF]

Chorizo – baby spinach – sauté potatoes – salsa verdi

Crab & prawn linguine

Lemon – parmesan – mixed herbs & cream

To finish... Selection of feast's fabulous puddings and artisan ices.

Feast is a family friendly restaurant. However having regards to the enjoyment of all our guests and for safety reasons we would respectfully request that children be seated and supervised at all responsible times. Feast cannot guarantee that our food products are free from nuts or even trace elements of nuts or fish extracts. "V" beside a dish indicates that it is a dish composed with the needs of vegetarians in mind. All prices re GST inclusive. A service charge of 10% will be added to the costs of food and drinks for all groups of 6 or more