

A La Carte

STARTERS

CELERY **£8.95**

Celery Panna Cotta, Cashel Blue Ice Cream, Toasted Walnut Bread, Baby Celery and Apple Salad

Wine Pairing: *Ballybosch Sauvignon Blanc, Stellenbosch*

CHICKEN **£8.95**

Pressed Chicken Terrine, Sweetcorn Puree, White Radish, Pickled Mushroom and Cress Salad,
Sourdough Crisps

Wine Pairing: *Paired with Spring Creek Pinot Noir, Marlborough*

SEASONAL SOUP **£6.95**

Seasonal Soup of the Day served with Homemade Artisan Bread and Salted Butter

CRAB **£9.95**

Cold Gazpacho of Crab Bisque, Compressed Watermelon, Kilkeel Crab, Caviar

Wine Pairing: *Domain des Lauriers Picpoul de Pinet Classic, Languedoc*

TROUT **£8.95**

Pan Seared Sea Trout Fillet, Beetroot 3 Ways, Blackened Gooseberry

Wine Pairing: *Alba Vega Albarino, Rias Baixas*

TOMATO **£7.95**

Heritage Tomato Salad, Macerated Strawberry, Basil, Mozzarella, Lime Granita

Wine Pairing: *Loron "Jean" Gamay Noir, Burgandy*

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.

MAINS

SEA BASS **£21.95**

Pan Seared North Atlantic Sea Bass Fillet, Summer Truffle Barley Risotto, Samphire, Chive Dressing

Wine Pairing: *Alba Vega Albarino, Rias Baixas*

CHICKEN **£19.95**

Supreme of Free Range Irish Chicken, Confit Thigh Bon Bon, Pomme Anna Potato, Lovage Emulsion, Seasonal Vegetable

Wine Pairing: *Hunter's Chardonnay, Marlborough*

STEAK **£26.95**

10oz Pan Roasted Hannan's Salt Dry Aged Sirloin, Crispy Beef Cheek, Hollandaise, Caramelized Onion Puree, Bone Marrow Crumb, Sweet Potato Fries

Wine Pairing: *Masi Renzo Chianti Reserva, Tuscany*

PORK **£19.95**

Slow Cooked Balinlough Pork Belly, Hannan's Sugar Pit Ham Hock Gratin, Cider Gel and Pickled Granny Smith, Charred Radicchio

Wine Pairing: *Loron "Jean" Gamay Noir*

LAMB **£22.95**

Rump of Irish Lamb, Smoked Yoghurt, Lamb Samosa, Spiced Cous Cous

Wine Pairing: *Rioja Vega Semi Crianza, Rioja*

PASTA **£18.95**

Homemade Mozzarella and Roasted Red Pepper Tortellini, Summer Greens, Rocket Pesto

Wine Pairing: *Saladini Pilastris Falerio, Marche*

Sides £3.50

Creamed Potato - Triple Cooked Chips – Seasonal Vegetables – House Salad

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.

DESSERTS

CHOCOLATE **£6.75**

Chocolate Orange Ganache with Orange Cream Sphere, Burnt Chocolate Tuille

ETON MESS **£6.75**

Deconstructed Eton Mess, Compressed Strawberries, Strawberry Gel, Meringue Shards and Mini Meringues

PEACH **£6.75**

Peach Tatin, Homemade Apricot and Basil Sorbet

FONDANT **£6.75**

Warm Chocolate Fondant, Yellow Man, Raspberry Ripple Ice Cream

STRAWBERRY & RASBERRY **£6.75**

Strawberry and Raspberry Crème Patisserie Mille Feuille

IRISH CHEESE **£9.50**

Selection of Irish Cheeses, Young Buck, Porter Guinness, Fivemiletown Cheddar, Colooney Quince Jelly, House Chutney, Wheat Wafers

LIQUEUR COFFEE'S **£6.50**

Baileys Coffee
Café Royale
Calypso Coffee
Irish Coffee

DESSERT COCKTAILS **£9.00**

Classic French Martini
Vodka, Chambord, Pineapple, Lemon
Espresso Martini
Vodka, Kahlua, Espresso, Sugar
Pear Drop
Pear Vodka, Apple, Elderflower, Lemon
Gin Bramble
Gin, Lemon, Sugar, Blackberry