

## A La Carte

### STARTERS

**PORK** **£9.95**

Braised Pork Cheeks, Ponzu Seared Kilkeel Scallops, Cauliflower Puree, Cauliflower Cous Cous

**Wine Pairing:** *The Jumper Sauvignon Blanc, New Zealand*

**BURRATA** **£8.95**

Grilled Burrata, Caramelised Figs, Crispy Prosciutto, Rocket, Hazelnut Crumb

**Wine Pairing:** *Brookford Shiraz Cabernet, S.E. Australia*

**SEASONAL SOUP** **£6.95**

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

**CRAB** **£9.95**

Potted Kilkeel Crab, Crispy Portavogie Scampi, Compressed Fennel, Confit Tomato Gel,  
Homemade Wheaten

**Wine Pairing:** *Cosmina Pinot Grigio, Romania*

**MUSSELS** **£8.95**

Steamed Lough Neagh Mussels, Irish Cider, Curly Kale

**Wine Pairing:** *The Holy Snail Chardonnay, France*

**GOATS CHEESE** **£8.95**

Whipped Five Mile Town Goats Cheese, Roast Beetroot, Pickled Beets, Candied Walnuts, Goats  
Cheese Croquette

**Wine Pairing:** *Ballybosch Sauvignon Blanc, South Africa*

## MAINS

### VENISON £22.95

Loin of Venison Rossini, Mushroom Duxelle, Crispy Crouton, Seasonal Greens,  
Sweet Potato Fondant, Red Wine and Bitter Chocolate Jus

**Wine Pairing:** *MAN Family Wines Cabernet Sauvignon, South Africa*

### HAKE £19.95

Crispy Skin Hake Fillet with Rainbow Chard, Scorched Baby Gem, Pommes Dauphine,  
Seaweed Cracker, Lemon Butter Sauce

**Wine Pairing:** *Ballybosch Sauvignon Blanc, South Africa*

### DUCK £21.95

Pan Fried Thornhill Duck Breast, Saffron Potatoes, Beetroots, Macerated Elderberry,  
Toasted Sunflower Seeds, Charred Shallot

**Wine Pairing:** *Masi Renzo Chianti Riserva, Italy*

### STEAK £26.95

10oz Pan Roasted Peter Hannan's Salt Aged Sirloin, Crumble of Celeriac, Celeriac Crisp,  
Blue Cheese Hollandaise

**Wine Pairing:** *Domaine Maillard Chorey-Les-Beaune, France*

### CHICKEN £19.95

Pan Roasted Chicken Supreme, Soft Parsley Crust, Pea and Crispy Guanciale Fricassee,  
Fondant Potato

**Wine Pairing:** *Rioja Vega Semi Crianza, Spain*

### PASTA £18.95

Spinach Gnocchi, Roast Squash, Sunflower Seeds, Crispy Sage, Pesto

**Wine Pairing:** *Saladini Pilastris Falerio, Italy*

### PORK £19.95

Pan Roast Pork Fillet, Honey, Gracehill Black Pudding Crumble, Creamed Potato,  
Apple and Cider Foam

**Wine Pairing:** *Spring Creek Pinot Noir, New Zealand*

### 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

**APPLE** £6.75

Granny Smith Apple Meringue, Salted Caramel Sauce

**CRÈME BRULEE** £6.75

Espresso Martini and Chocolate Crème Brulee, Shortbread Biscuit

**CHEESECAKE** £6.75

Deconstructed Lemon Meringue Cheesecake

**PEAR** £6.75

Poached Pear in Lemon Grass, Chocolate Ganache, Ginger Crumb

**IRISH CHEESE** £9.75

Selection of Irish Farm House Cheeses, 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*