

Autumn Dining

STARTERS

BURRATA

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

SOUP

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

DUCK

Confit Duck Spring Roll, Pickled Red Cabbage, Honey, Soy, Hoi Sin, Cucumber

MUSSELS

Steamed Lough Neagh Mussels, Irish Cider, Curly Kale

CAESAR

Classic Caesar Salad, Crispy Guanciale, Parmesan Tuiles

MAINS

SALMON

Fillet of Glenarm Salmon, Crushed New Potatoes, Samphire, Horseradish Sauce

RUMP

Prime Rump Steak, Buttermilk Onion Rings, Beef Fat Chips, Peppercorn Cream (**£4.50 Supplement**)

CHICKEN

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

GNOCCHI

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

Please Ask Your Server for Details of Today's Special

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

MERINGUE

Granny Smith Apple Meringue, Salted Caramel Sauce

CRÈME BRULEE

Espresso Martini and Chocolate Crème Brulee, Shortbread Biscuit

CHEESECAKE

Deconstructed Lemon Meringue Cheesecake

STICKY TOFFEE

Sticky Toffee Pudding, Warm Toffee Sauce with Drayne's Farms Homemade Vanilla Bean Ice Cream

ICE CREAM

Selection of Drayne's Farms Homemade Ice Cream

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

2 Courses - £18.50

(£23 with a glass of house wine or £25 with a cocktail)

3 Courses – £23.50

(£28 with a glass of house wine)

Available from 5pm-6:30pm

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