

A La Carte

STARTERS

MONKFISH	£9
Pan Fried Monkfish Cheeks, Black Truffle and Parmesan Arancini <i>F, E, M, G</i>	
PARFAIT	£8
Duck Liver Parfait, Smoked Breast, Sweet and Sour Apricot, Brioche <i>G, E, M*</i>	
SEASONAL SOUP	£7
Chef's Homemade Soup of the day served with Wheaten Bread	
ASPARAGUS	£8
Charred Asparagus, Crispy Hen's Egg, Chorizo, Fermented Wild Garlic Oil <i>G, M, E, S*</i>	
SCALLOPS	£10
Pan Seared Scallops, Soft Parsley Crust, Mushroom Confit, Mushroom Ketchup <i>F, G, M*</i>	
TOMATO	£8
Heritage Tomato Stuffed with Goat's Cheese Curd, Olive Cracker <i>M, G*</i>	

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

SEABASS	£22
Seabass Fillet, Crab and Chervil Croquette, Butter Poached Leek, Chervil Beurre Blanc <i>F, M, E, G, CR</i>	
GNOCCHI	£19
Beetroot Gnocchi, Confit Fennel, Wild Herbs and Seeds <i>M, E, G, N SS</i>	
LAMB	£24
Rump of Lamb, Minted Lamb Shank Raviolo, Sauté Broad Bean and Rainbow Carrot <i>M, G*</i>	
DUCK	£23
Roast Duck Breast, Served Pink, Crispy Leg Beignet, Cherry and Almond Compote, Duck Fat Confit Potato <i>G, N, M*</i>	
PORK	£21
Pork Belly, Roast Baby Vegetables, Apple Puree, Hazelnut Crisp, Potato Boxy <i>N, M*</i>	
SIRLOIN	£28
Hannan's Northern Irish 10oz Sirloin, Crumble of Celeriac and Blue Cheese, Wild Mushroom and Braised Shallot, Beef Fat Chips <i>G, M*</i>	
CHICKEN	£21
Chicken wrapped in Prosciutto, Cabbage Roulade, Pommes Anna French Peas <i>M*</i>	

DESSERTS

DELICE £7

Chocolate Delice, Coulis, Macerated Cherries, Cherry Ripple Ice Cream

M, N, G, E

CRÈME BRULEE £7

Crème Brulee, Raspberry Sorbet, White Chocolate and Praline Tuille

M, E

PINEAPPLE £7

Pineapple Upside Down Cake, Pineapple Granita, Crème Anglaise

M, G, E

LEMON £7

Lemon Meringue Roulade, Lemon Curd, Lime Shard

G, M, E

TART £7

Pear and Almond Tart, Amaretto Crème Fraiche

M, G, E

IRISH CHEESE £10

Selection of Local Cheeses, Wheat Wafers, Frozen Grapes and Quince Jelly

M, N, G

G-gluten, **E**- eggs, **F**- fish, **M**-milk, **MOLL**- molluscs, **MUS**- mustard, **N**- nuts, **SD**- sulphur dioxide
SS- sesame seeds (All Items marked with * are available in Gluten Free)

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