

To Begin

SNACKS & BREAD

Green Olives	£3.5
Fougasse Loaf, Garlic, Parmesan (G,M)	£5
Sourdough & Wheaten (G,M,E)	£5
Smoked Almonds (TN)	£3.5

CAESAR

Chicken Thigh Bonbon, Caesar Dressing, Crispy Anchovy, Baby Gem, Parmesan Shaving The Jumper Sauvignon Blanc, Marlborough. 250ml Glass £8.50 Bottle £28	£9
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SOUP

Soup of the Day, Artisan Bread	£7
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SCALLOPS

Sauté North Atlantic Queen Scallops, Pea, Samphire and Saffron Broth Porta 6 White, Lisboa. 250ml Glass £8.00 Bottle £24	£10
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DUCK

Smoked Fillet of Thornhill Duck, Pulled Duck Spring Roll, Watercress and Hoi Sin Salad Porta 6 Red, Lisboa. 250ml Glass £8.00 Bottle £24	£10
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GOATS CHEESE

Whipped Fivemiletown Goats Cheese, Honeycomb, Macerated Figs, Rye Crisp Bread Holy Snail Chardonnay, Loire. 250ml Glass £8.50 Bottle £25	£9
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MONKFISH

Blackened Monkfish Beurre Noisette, Daikon Radish, Miso Dressing The Jumper Sauvignon Blanc, Marlborough. 250ml Glass £8.50 Bottle £28	£10
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Dear guest, in order to provide a safe and exceptional dining experience for all our guests, we have included the below allergen key to assist you with easily identifying allergens present in our dishes. Please advise your server of any allergies and they will ensure our kitchen team are aware of your specific needs. Please note that our Chef may be able to adapt certain dishes to remove allergens to allow you to enjoy your dish of choice

Celery **(C)**, Gluten **(G)**, Crustaceans **(Crus)**, Eggs **(E)**, Fish **(F)**, Lupin **(L)**, Milk **(M)**, Molluscs **(Mol)**, Mustard **(Mus)**, Tree Nuts **(TN)**, Peanuts **(P)**, Sesame Seeds **(SS)**, Soybeans **(S)**, Sulphur Dioxide **(SD)**

Residents Dining Offer (3 courses plus tea or coffee) for £35 available Sunday-Thursday



AA Rosette Award

The Main Event

PORK **£23**

Pork Tenderloin, Garden Pea Crust, Carrot Puree, Parisienne Potato,
Spring Vegetables, Smoked Barbeque Jus
Porta 6 White, Lisboa. 250ml Glass £8.00 Bottle £24

CHICKEN **£23**

Supreme of Free-Range Irish Chicken, stuffed with Spinach and Mushroom Duxelle,
Textures of Carrot, Puy Lentil Salad
Holy Snail Chardonnay, Loire. 250ml Glass £8.50 Bottle £25

SIRLOIN (£5 supplement on residents dining offers) **£30**

Flax Fed, Dry aged Northern Irish Sirloin Steak, Charred Beer Braised Onions,
Potato Boxy, Baby Leek, Truffle Jus
Finca La Linda Malbec, Mendoza. 250ml Glass £8.50 Bottle £27

SOLE **£22**

Paupiette of Sole, Scallop Mousseline, Cauliflower, Parmesan,
Squid Ink Linguini
Holy Snail Chardonnay, Loire. 250ml Glass £8.50 Bottle £25

RUMP (G,M,SD) **£24**

10oz Rump Steak, Buttermilk Onion Rings, Black Pepper Cream, Chunky Chips
Finca La Linda Malbec, Mendoza. 250ml Glass £8.50 Bottle £27

LAMB **£24**

Spring Northern Irish Rump of Lamb, Smoked Aubergine, Spiced Quinoa,
Charred Onion and Yogurt Dressing
Brookford Shiraz Cabernet, S.E Australia. 250ml Glass £8 Bottle £24

ON THE SIDE £4

Parmesan & Truffle Fries (M) - Beef Fat Chips - Rocket, Pine Nut & Pesto (M, TN) -
Herb Buttered Baby Potatoes (M) - Seasonal Vegetables (M)

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The Finale

WHITE	£7
White Chocolate Panna Cotta, Vanilla Bean Parfait, Crystalized White Chocolate, Blanched Almond Praline, Meringue Campbells Rutherglen Muscat NV, Rutherglen. 35ml Glass £4.5 Bottle £35	
RICE	£7
Coconut Arancini, Mango Sorbet, Pineapple Salsa La Fleur d'Or Sauternes. 35ml Glass £4 Bottle £30	
DARK CHOCOLATE	£7
Dark Chocolate Mousse, Milk Jam, Salted Caramel Crumble La Fleur d'Or Sauternes. 35ml Glass £4 Bottle £30	
ORANGE & ALMOND	£7
Flourless Orange and Almond Cake, Clotted Cream Campbells Rutherglen Muscat NV, Rutherglen. 35ml Glass £4.5 Bottle £35	
ICE CREAM	£5
Selection of Drayne's Farm Ice Cream, Honeycomb Campbells Rutherglen Muscat NV, Rutherglen. 35ml Glass £4.5 Bottle £35	
CHEESE (TN,M,G)	£10
Selection of Irish Farm House Cheeses, Quince Jelly, Frozen Grapes, Wheat Wafers Graham's Ruby NV, Douro. 50ml Glass £4.95	

To Finish

AMERICANO £3.5	IRISH COFFEE £7
LATTE £4	BAILEYS COFFEE £7
CAPPUCCINO £4	ITALIAN COFFEE £7
DOUBLE ESPRESSO £4	COFFEE ROYALE £7
MACCHIATO £4	CALYPSO COFFEE £7

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