



Vespers

Vespers is a sunset evening prayer service. The word is derived from the Greek ἡσπερα ("hespera") and the Latin vesper, meaning "evening". In the "Antiphony of Bangor", a manuscript from the 6th century written at Bangor Abbey, Vespers are called hora incensi. This name is interesting to note as the hora incensi recalls the custom of burning incense and lighting candles at the beginning of the evening. This ceremony of the lights at Vespers was very symbolic and the most solemn office of the day. It was an occasion. We trust that your dinner is an occasion also and an enjoyable one. Cene Bene.

À La Carte Menu

Vespers

STARTERS

Soup Du Jour Culloden Bread, Rolled Irish Butter	£10
Cured Thornhill Duck Ham Confit Fennel, Pickled Pomegranate and Mooli, Cherry Purée	£14
Pan Fried Kilkeel Scallops Shellfish Bisque Foam, Roe Biscuit, Charred Sweetcorn, Sweetcorn Purée	£15
Beetroot Cured Glenarm Salmon Pistachio Pancake, Horseradish Crème Anglaise, Sorrel, Pickles	£14
Goat's Cheese Mousse Chestnut Crèmeux, Pear Crisp, Candied Walnuts, Basil and Watercress Emulsion	£12

MAINS

Northern Irish Chicken Supreme Butternut Squash, Shallot, Braised Lentils, Edamame Beans, Chicken Sauce	£29
Cod Ballotine Clam Broth, Miso and Sweet Mirin, Steamed Pak Choi, Chilli and Herb Oil	£29
Sperrin Mountain Venison Loin Beetroot Ketchup, Pear Purée, Smoked Mushroom Pie, Game Jus	£34
Lisdergan Irish Beef Fillet Bone Marrow Butter, Black Garlic, Roast Onion, Celeriac and Potato Terrine	£38
Roasted Butternut Squash Braised Lentils, Edamame Beans, Charred Sweetcorn and Crispy Kale	£24

SIDES

Rocket & Parmesan Salad
Seasonal Vegetables
Triple Cooked Chips
Whipped Truffle Mash
£6.00 Each

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering.

We offer gluten sensitive options but do not operate in a fully gluten free kitchen.