



# Vespers

Vespers is a sunset evening prayer service. The word is derived from the Greek  $\pi$  ("hespera") and the Latin vesper, meaning "evening". In the "Antiphonary 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.

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A La Carte Menu

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## STARTERS

<b>Soup du Jour</b> Culloden Bread, Glenilen Farm Butter	£10
<b>Pork Cheek Baozi</b> Kimchi, Pear Hoisin	£12
<b>Sperrin Mountain Venison Carpaccio</b> Caper, Celeriac Purée, Parmesan Shavings	£12
<b>Wild Mushroom and Chestnut Risotto (V)</b> Black Truffle, Parmesan, Brown Butter Crumb	£12
<b>Kilkeel Scallop</b> Clam Broth, Pickled Clam, Herb Oil, Roe Cracker	£14

## MAIN

<b>Lisdergan Beef Fillet</b> Café de Paris Butter, Horseradish Emulsion, Barbecued Leek, Potato and Celeriac Terrine	£39
<b>Cod Fillet</b> Black Pudding, Parsley and Lemon, Wasabi Cream, Chicken Fat Crumb	£27
<b>Northern Irish Chicken Supreme</b> Burnt Cauliflower Purée, Savoy Cabbage, Wild Mushroom, Charred Sweetcorn, Jus Gras	£26
<b>Gressingham Duck Breast</b> Beetroot Purée, Confit Duck Leg, Pickled Cherries, Port Reduction	£38
<b>Stuffed Savoy Cabbage Rolls (V)</b> Burnt Cauliflower Purée, Charred Sweetcorn	£20

## SIDES

Rocket & Parmesan Salad  
Ginger and Sage Chantenay Carrots  
Triple Cooked Chips  
Sautéed Garlic Potato  
**£6 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.