











Valentine's Menu





STARTERS

Soup du Jour	£10
Guinness and Treacle Bread, Glenilen Farm Butter	
Paté en Croute	£12
Compressed Apple, Cornichon, Emulsion Cranberry	
Sperrin Mountain Venison Carpaccio	£12
Caper, Celeriac Purée, Parmesan Shavings	
Wild Mushroom and Chestnut Risotto	£12
Black Truffle, Parmesan, Brown Butter Crumb	
Kilkeel Scallop	£14
Clam Broth, Pickled Clam, Herb Oil, Roe Cracker	
MAIN	
Lisdergan Beef Fillet	£39
Café de Paris Butter, Horseradish Emulsion, Barbecued Leek, Potato and Celeriac Terrine	
Cod Fillet	£27
Black Pudding, Parsley and Lemon, Wasabi Cream, Chicken Fat Crumb	
Northern Irish Chicken Supreme	£26
Burnt Cauliflower Purée, Savoy Cabbage, Wild Mushroom, Charred Sweetcorn, Jus Gras	
Charled Sweetcorn, Jus Oras	
Gressingham Duck Breast Bootroot Purée Confit Duck Log Dickled Charries Port Poduction	£34
Beetroot Purée, Confit Duck Leg, Pickled Cherries, Port Reduction	
Stuffed Savoy Cabbage Rolls Burnt Cauliflower Purée, Charred Sweetcorn	£20
Duffit Caufflower Fufee, Charred SweetCoff	

SIDES

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

£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.