

À LA CARTE MENU

STARTERS

Home Baked Breads Cultured Butter, Burren Balsamic Vinegar of Modena, Broughton Rapeseed Oil	£12
Kilkeel Scallop Chowder Cauliflower, Herb Oil, Sourdough	£16
Set Carrot Custard Burren Balsamic Smoked Peat Vinegar, Shallot	£12
Thornhill Duck Liver Parfait Rhubarb, Irish Black Butter, Duck Fat Brioche	£15
County Fermanagh Steak Tartare Radish, Nasturtium, Black Winter Truffle, Sourdough	£15

MAINS

County Fermanagh Fillet Steak Lovage, Spinach, Ox Cheek, Red Wine Jus	£39
Northern Irish Chicken Supreme Celeriac, Morels, Purple Sprouting Broccoli, Rosemary, Chicken Jus	£30
County Fermanagh Lamb Rump Windwhistle Farm Leek, Peas, Iona Farm Baby Carrot, Gherkin and Shallot Jus	£36
Wild North Atlantic Turbot Pommes Anna, Broccoli, Chives	£36
Conway Farm Beetroot Linguine Ribblesdale Goats Cheese, Shallots, Pine Nuts, Capers	£28

SIDES

£6 Each

Triple-Cooked Chips
Broccoli, Lemon, Caper and Anchovy
Dressing, Smoked Almonds
Confit Carrots, Orange Reduction,
Seed and Miso Granola

A 10% discretionary service charge will be applied.

Please make any allergies & intolerances known to a member of the team. Although every effort will be made to accommodate your request, we cannot guarantee always meeting your needs.



DESSERTS

Lemon Semifreddo Honeycomb, Orange, Meringue	£12
Chocolate Entremet Hazelnut, Coffee, Mascarpone	£14
“Rhubarb and Custard” Ginger, Rosemary	£12
Cheese Trolley Sourdough Crackers, Apple Jelly, Chutney	£18

LIQUEUR COFFEE

£10 Each

Irish Coffee
Bushmills whiskey

Calypso Coffee
Tia Maria

Baileys Coffee
Baileys Irish cream

Coffee Royale
Hennessy VS Cognac

TEA

Irish Breakfast
Early Grey
Green with Lemon
Chamomile
Peppermint
Very Berry

£5.00 Each

COFFEE

Americano **£4.50**
Cappuccino **£5.50**
Café Latte **£5.50**
Flat White **£5.50**
Espresso **£4.00**
Macchiato **£4.50**

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