

## STARTERS

### Home Baked Breads

Cultured Butter, Burren Balsamic Vinegar of Modena,  
Brighter Rapeseed Oil

### Kilkeel Scallop Chowder

Peas, Herb Oil, Brioche *Vila Nova Alvarinho (Portugal)* £10.20 175ml / £13.60 250ml

**£5 Supplement**

### Heirloom Tomato Carpaccio

Peach, Burrata, Tarragon, Aged Balsamic  
*Demarie Roero Arneis (Italy)* £11.00 175ml / £14.60 250ml

### Northern Irish Chicken Liver Parfait

Apricot, Grapes, Sherry, Brioche  
*Peth Wetz Estate Riesling (Germany)* £10.20 175ml / £13.60 250ml

### County Fermanagh Steak Tartare

Radish, Nasturtium, Wiltshire Black Truffle, Sourdough  
*Peth Wetz Spätburgunder (Germany)* £11.20 175ml / £14.90 250ml

### Langoustine Raviolo

Sweetcorn, Vanilla, Shellfish Bisque, Trout Roe, Dill  
*Alpha Zeta Pinot Grigio (Italy)* £10.70 175ml / £14.20 250ml

## MAINS

### County Fermanagh Fillet Steak

Lovage, Spinach, Ox Cheek, Red Wine Jus  
*Xanadu Circa 77 Cabernet Sauvignon (Australia)* £11.70 175ml / £15.60 250ml

**£10 Supplement**

### Northern Irish Chicken Supreme

Hispi Cabbage, Andouille Sausage, Spring Onion, Red Pepper, Prosciutto  
*Xanadu Circa 77 Chardonnay (Australia)* £11.70 175ml / £15.60 250ml

### County Antrim Slow Cooked Beef Featherblade

Buttery Mash, Shallot, Pickled Mustard Seed, Thyme Jus  
*Dandelion Vineyards Shiraz (Australia)* £12.20 175ml / £16.20 250ml

### Roast Cod Fillet

Potato Rosti, Goan Curry, Pak Choi, Dill, Coconut  
*Misty Ridge Sauvignon Blanc (New Zealand)* £10.50 175ml / £13.90 250ml

### Fish of the Day

### Slow Cooked Sugar Pit Pork Belly

Black Pudding Risotto, Apple, Celeriac, Quinoa, Shallot  
*Pulenta La Flor Malbec (Argentina)* £11.50 175ml / £15.20 250ml

### Summer Vegetable Barley Risotto

Quinoa, Shallot, Herb Oil  
*Demarie Roero Arneis (Italy)* £11.00 175ml / £14.60 250ml

## SIDES

**Triple Cooked Chips / Buttery Mash / Gruyere Potato Gratin**

**Rose Harissa Broccoli, Smoked Almonds**

**Confit Carrots, Orange, Dukkah**

**£6 each**

**2 COURSES £45 | 3 COURSES £55**

**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.

# DESSERT MENU

## DESSERTS

*La Fleur D'Or Sauternes (France) £8.00 50ml*

### **Pistachio Paris-Brest**

Rasperry, Chocolate Sauce

### **Peach Entremet**

Almond Sponge, White Chocolate

### **Eton Mess**

Armagh Strawberry, Hazlenut, Almond,  
Roasted Vanilla Ice Cream

### **Cheese Trolley**

Sourdough Crackers, Apple Jelly, Whiskey Raisins

**£6 Supplement**

## LIQUEUR COFFEE

### **Irish Coffee**

Bushmills whiskey

### **Calypso Coffee**

Tia Maria

### **Baileys Coffee**

Baileys Irish cream

### **Coffee Royale**

Hennessy VS Cognac

**£10 Each**

## AFTER DINNER COCKTAIL

### **The Shipyard**

Kadoo Coconut Rum, Crème de  
Menthe, Coffee Liqueur, Cream

### **Espresso Martini**

Vodka, Coffee Liqueur,  
Sugar, Espresso

**£15 Each**

## TEA

### **Irish Breakfast**

### **Earl 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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