

STARTERS

Home Baked Breads	£12
Cultured Butter, Burren Balsamic Vinegar of Modena, Brighter Rapeseed Oil	
Kilkeel Scallop Chowder	£16
Confit Potato, Basil, Herb Oil, Brioche <i>Vila Nova Alvarinho (Portugal) £10.20 175ml / £13.60 250ml</i>	
Grant's Crispy Pork Cheek	£12
Smoked Celeriac, Apple, Red Cabbage, Port <i>Pulenta La Flor Malbec (Argentina) £11.50 175ml / £15.20 250ml</i>	
Northern Irish Chicken Liver Parfait	£15
Pear, Fig, Hazelnut, Sumac, Brioche <i>Peth Wetz Estate Riesling (Germany) £10.20 175ml / £13.60 250ml</i>	
County Fermanagh Steak Tartare	£15
Radish, Nasturtium, Wiltshire Black Truffle, Sourdough <i>Peth Wetz Spätburgunder (Germany) £11.20 175ml / £14.90 250ml</i>	
Butternut Squash Ravioli	£16
Watercress, Porcini, Truffle Cream <i>Alpha Zeta Pinot Grigio (Italy) £10.70 175ml / £14.20 250ml</i>	

MAINS

County Fermanagh Fillet Steak	£42
Lovage, Spinach, Ox Cheek, Red Wine Jus <i>Xanadu Circa 77 Cabernet Sauvignon (Australia) £11.70 175ml / £15.60 250ml</i>	
Thornhill Duck (for two)	£32
Kohlrabi, Plum, Potato, Redcurrant Jus <i>Peth Wetz Spätburgunder (Germany) £11.20 175ml / £14.90 250ml</i>	
County Fermanagh Braised Beef Short Rib	£35
Smoked Mash, Hen of the Woods, Pickled Mustard Jus <i>Dandelion Vineyards Shiraz (Australia) £12.20 175ml / £16.20 250ml</i>	
Monkfish Fillet	£36
Potato Rosti, Goan Curry, Pak Choi, Dill, Coconut <i>Misty Ridge Sauvignon Blanc (New Zealand) £10.50 175ml / £13.90 250ml</i>	
Fish of the Day	£POA
Grant's Sugar Pit Pork Chop	£34
Wild Mushroom, Mustard, Fennel Pollen, Comber Potato <i>Pulenta La Flor Malbec (Argentina) £11.50 175ml / £15.20 250ml</i>	
Conway Farm Beetroot & Barley Risotto	£26
Hen of the Woods, Hazelnut, Aged Parmesan <i>Demarie Roero Arneis (Italy) £11.00 175ml / £14.60 250ml</i>	

SIDES **£6**

Triple Cooked Chips / Buttery Mash / Gruyere Potato Gratin
Rose Harissa Broccoli, Smoked Almonds
Confit Carrots, Orange, Dukkah

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

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

Baked Alaska Orange, Carrot Cake, Walnut	£14
Armagh Apple Entremet Hazelnut, White Chocolate, Calvados	£14
Baked Chocolate and Ginger Tart Damson, Mascarpone, Yuzu	£12
Cheese Trolley Sourdough Crackers, Apple Jelly, Whiskey Raisins	£18

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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