

BREADS

McCanns Apple Juice Maggie's Leap Sourdough & Guinness Treacle Wheaten
Brighter Gold Rapeseed Oil, Cultured Butter, Olive Dip

£14

STARTERS

WINE PAIRINGS

Kilkeel Coronation Crab

Villa Nova Alvarinho 2024

Sourdough Cornbread Muffin, Dill Pickle, Mango Gel, Dill Oil
2,3,4,14

Co. Fermanagh Lamb Sweetbread

Xanadu Circa 77 Chardonnay 2024

Petit Pois, Morel, Vermouth Cream, Hazelnut Oil
7,10,14

Heirloom Cherry Tomato

Demarie Roero Arneis 2024

Whipped Ricotta, Pickled Mussels, Watermelon, Dill.
7,8,14

Co. Antrim Beef Tartare

Peth Wetz Spätburgunder (Pinot Noir) 2024

Egg Yolk Jam, Truffle Aioli, Parmesan, Bone Marrow, Chive Oil,
Sourdough Wafer
2,4,5,7,9

Kilkeel Scallop Chowder (£5 supplement)

Peth Wetz Estate Riesling 2025

Brioche, Cauliflower Purée, Tomato Powder, Furikake
2,7,8,12

MAINS

Co. Antrim Beef Fillet Steak (£10 supplement)

Pulenta La Flor Malbec 2022

Ox Cheek Crumble, Truffled Spinach, Leek Emulsion, Leek Ash, Green
Peppercorn Jus
1,2,9,14

Co. Fermanagh Lamb Rump

Santa Estadea Reserva Rioja 2019

Lamb Shoulder and Potato Terrine, Aubergine Caviar, Labneh, Roasted Red
Pepper Gel, Salsa Verde Crumb
1,2,5,7,9,14

Rockvale Chicken Ballotine

Xanadu Circa 77 Chardonnay 2024

Parisienne Gnocchi, Carrot, Sweetcorn, Cavolo Nero, Vin Jaune Sauce.
2,4,7,14

Roasted Monkfish

Villa Nova Alvarinho 2024

Potato Rosti, Goan Curry Sauce, Spring Onion, Pickled Apple Gel, Chervil Oil
5,14

Fish of the Day

Twice Baked Cheese Soufflé

Xanadu Circa 77 Chardonnay 2024

Vin Jaune Sauce, Morels, Walnut Crumb, Chervil Oil
2,4,7,10,14

SIDES

**Triple Cooked Chips / Confit Garlic & Thyme
Carrots / Pomme Purée / Gnocchi Parisienne**

£6 each

(1) Celery, (2) Gluten, (3) Crustaceans, (4) Eggs, (5) Fish, (6) Lupin, (7) Milk, (8) Molluscs, (9) Mustard, (10) Nuts, (11) Peanuts, (12) Sesame Seeds, (13) Soya, (14) Sulphur Dioxide

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

Strawberry Vacherin

Vanilla Cheesecake, Salted Milk Crumb, Honey Sabayon
4,7

La Fleur d'Or Sauternes 2021

Peach Entremet

Bourbon Custard
2,4,7,14

La Fleur d'Or Sauternes 2021

Caramel and Madeira Custard Tart

Salted Popcorn Ice-Cream, Praline Crumb, Fennel
2,4,7,10

Churchill's 10 Year Tawny Port

Kearney Blue Cheese (£5 supplement)

Jamaica Cake, Quince Jelly, Hot Toddy Raisins
2,4,7,14

Churchill's 10 Year Tawny Port

LIQUEUR COFFEE

Irish Coffee
Bushmills Whiskey

Calypso Coffee
Tia Maria

Baileys Coffee
Baileys Irish cream

Coffee Royale
Hennessy VS Cognac

£10 Each

COFFEE

Americano **£4.50**

Cappuccino **£5.50**

Café Latte **£5.50**

Flat White **£5.50**

Espresso **£4.00**

Macchiato **£4.50**

TEA

Irish Breakfast

Earl Grey

Green with Lemon

Chamomile

Very Berry

£5.00 Each

2 COURSES £55 | 3 COURSES £65

A 10% discretionary service charge will be applied.

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