

BREADS

McCanns Apple Juice, Maggie's Leap Sourdough & Rye Bread

Brighter Gold Rapeseed Oil, Cultured Butter, Olive Dip

£14

STARTERS

WINE PAIRINGS

French Onion Soup

Caramelised Onion, Beef Fat Crouton, Gruyère Sabayon, Beef Consommé

1, 2, 4, 7, 14

Xanadu Circa 77 Chardonnay

Kilkeel Coronation Crab

Sourdough Cornbread Muffin, Dill Pickle, Mango Gel, Dill

2, 3, 4, 7, 9

Vila Nova Alvarinho

Co. Fermanagh Beef Tartare

Egg Yolk Jam, Truffle Aioli, Parmesan, Bone Marrow, Chive Oil, Sourdough Wafer

2, 4, 5, 7, 9

Peth Wetz Spätburgunder Pinot Noir

Rockvale Chicken Liver Parfait

Honey Poached Pear, Fig Chutney, Toasted Hazelnut, Sumac, Rye Bread

2, 4, 7, 9, 10, 14

La Fleur d'Or Sauternes

Butternut Squash Ravioli

Hen of the Woods, Sage Beurre Noisette, Parmesan

2, 4, 7

Peth Wetz Estate Riesling

MAINS

Co. Antrim Beef Fillet Steak (£10 supplement)

Ox Cheek Crumble, Truffled Spinach, Leek Emulsion, Leek Ash, Green Peppercorn Jus

1, 2, 9, 13, 14

Pulenta La Flor Malbec

Thornhill Duck Breast

Pomme Anna, Iona Farm Beetroot, Duck Fat Mayo, Red Wine Jus

1, 4, 7, 9, 13, 14

Peth Wetz Spätburgunder Pinot Noir

Pork Fillet

Glazed Pork Cheek, Honey Roasted Carrot, Bramley Apple Sauce, Celeriac Purée, Toasted Hazelnut, Calvados Jus

1, 7, 9, 10, 14

Santa Estadea Reserva Rioja

North Atlantic Halibut Fillet

Celery Root Purée, Girolles, Cavolo Nero, Pickled Kohlrabi, Chasseur Sauce

1, 5, 7, 14

Vila Nova Alvarinho

Fish of the Day

Demarie Roero Arneis

Cacio e Pepe

Pecorino Romano, Black Pepper

2, 4, 7

Xanadu Circa 77 Chardonnay

SIDES

**Triple Cooked Chips /
Confit Garlic & Thyme Carrots / Pomme Purée /
Brown Butter 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.

DESSERTS

Carrot Cake

Cream Cheese Mousseline, Orange & Stem Ginger Gelée
4, 7

Churchill's 10 Year Tawny Port

Apple Tarte Tatin

Rye Sorbet, Brioche
2, 4, 7

La Fleur d'Or Sauternes

Sticky Toffee Baked Alaska

Sea Salt & Clotted Cream Ice Cream, Date Confit
2, 4, 7, 14

Churchill's 10 Year Tawny Port

Kearney Blue Cheese (£5 supplement)

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

Churchill's Vintage Ruby 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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