



Dinner Menu

Starters

Soup Of the day, Homemade Bread

£5.00

*Corndale Farm Chorizo, Fennel Salami, Sika Deer
Broighter Gold Thai Infused Mayo*

Tempura King Prawns, Soft Ballinteer Quail Egg, Sundried Tomato Crouton

£7.50

*Jawbox Gin Cured Rainbow Trout, Lough Neagh Smoked Eel, Pickled Fennel
Trout Roe, Cucumber Juice, Pea Shoots, Crisp Sourdough*

£7.50

Chicken Liver Parfait, Raisin & Walnut Chutney, Baby Leaves, Toasted Brioche

£6.00

*Young Buck Blue Cheese Panna Cotta, Beetroot Puree, Pickled Beetroot
Orange Sherbet, Pistachio Nuts, Baby Leaves, Chargrilled Bread*

£6.50

Mains

*Pan Fried Flake, Chickpea, Chorizo, Fennel, Spring Onion
Spiced Tomato Sauce, Spinach, Parmesan, Tagliatelle*

£17.00

*Roasted Ballinteer Quail & Portavo Pigeon, Ballymakenny Potato Gnocchi
Carrot Cumin Puree, Courgette, Baby Carrot, Fermented Radish, Jus, Chervil Oil*

£18.00

*Slow Braised Broughgammon Kid Goat Shoulder, Pea Puree, Spring Peas
Herb Crushed Potatoes, Asparagus, Mint Oil, Red Wine Jus*

£17.00

*Coffee & Anise Crusted Pork Fillet, Bacon Pearl Onion Cabbage Terrine
Vanilla Scented Apple Puree, Tenderstem Broccoli, Madeira Veloute*

£17.00

*Hannan's Meats Chargrilled 8oz Flat Iron Steak, Green Peppercorn Sauce
Pickled Onion Rings, Baby Leaves, Skin on Skinny Fries*

£20.00

Extra sides

*Home Made Chips, Parmesan Fries, Seasonal Vegetables
Mash, Fries, Champ, Blue Cheese & Walnut Salad*

£3.00

Any dietary requirements please inform a member of staff