



Dinner Menu

Starters

Soup Of the day, Homemade Bread

£5.00

*Corndale Farm Charcutterie, Briogther Gold Thai Infused Mayo
Tempura King Prawns, Soft Ballinteer Quail Egg, Sundried Tomato Crouton*

£8.50

*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, Chargrilled Bread, Mixed Leaves*

£6.50

Mains

*Pan Fried Fillet of Hake, Herb Crushed Potatoes, Seasonal Vegetables
Fennel, Spring Onion, Lemon & Parsley White Wine Veloute*

£17.00

*Roasted Killarney Chicken Breast, Artichoke Puree
Smoked Bacon Creamed Potatoes, Tenderstem Broccoli
Chestnut Mushroom & Madeira Sauce*

£16.00

*Roasted Partavo Pigeon Breast, Wild Mushroom Risotto
Fava Beans, Parmesan, Cepe Cream Sauce, Truffle Oil, Chives*

£17.00

*Slow Braised Daube of Beef
Sugar Snap Peas, Champ, Honey Roast Carrots, Red Wine Jus*

£16.00

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