

## À La Carte Menu

### STARTERS

**SALMON** **£9.95**

Duo of Cured Salmon, Watercress Panna Cotta, Compressed Cucumber, Confit Red Onion, Winter Leaves

**GOATS CHEESE** **£7.95**

Whipped Fivemiletown Goats Cheese, Heritage Beetroots, Pear, Toasted Hazelnut

**BEEF CHEEK** **£8.95**

Crispy Fried Slow Roast Beef Cheek, Celeriac Remoulade, Burnt Onion, Pickled Tongue, Watercress

**SCALLOP** **£11.95**

Pan Roast Scallop, Roast Cauliflower Puree, Macerated Golden Raisin, Shaved Apple

**SOUP** **£5.95**

Seasonal Soup of the Day, Sea Salt Whipped Butter, Homemade Wheaten Bread

### MAINS

**VENISON** **£27.95**

Pan Roast Loin of Venison, Braised Red Cabbage, Parsnip Puree, Warm Potato Terrine, Red Wine Jus

**PORK** **£19.95**

Roast Fillet of Pork, Slow Braised Pork Belly, Puy Lentils, Salt Baked Celeriac, Cider and Rosemary Café Au Lait

**BEEF** **£28.95**  
Slow Cooked Loin of Salt Aged Beef, Ragout of Ox Tail, Champ Croquette, Sprouting Broccoli, Burnt Onion, Sauce Soubise

**CHICKEN** **£19.95**  
Pan Roast Supreme of Chicken, Fondant Potato, Creamed Cabbage, Roast Salsify, Wild Mushroom Veloute

**HALIBUT** **£22.95**  
Red Wine Poached Halibut, Smoked Pomme Puree, Fricassee of Wild Mushroom, Artichoke and Salsify, Light Red Wine Sauce

**Sides** **£3.50**  
Creamed Potato - Triple Cooked Chips – Seasonal Vegetables – House Salad

## **DESSERTS**

**CHOCOLATE**  
Bitter Chocolate Pave, Pistachio Cream, Caramelised White Chocolate **£6.50**

**APPLE**  
Warm Apple Cake, Tonka Bean and Muscovado Parfait, Toffee Sauce **£6.50**

**PINEAPPLE**  
Spiced Pineapple Carpaccio, Burnt Coconut Marshmallow, Mango Sorbet **£6.50**

**ICE CREAM**  
Selection of Local Drayne's Farm Ice-Creams **£6.25**

**CHEESE** **£9.50**  
Irish and Continental Cheese Board, Frozen Grapes, Quince Jelly, Artisan Cheese Biscuits

**LIQUEUR COFFEE'S**

<b>Baileys Coffee</b>	<b>£6.50</b>
<b>Café Royale</b>	<b>£6.50</b>
<b>Calypso Coffee</b>	<b>£6.50</b>
<b>Irish Coffee</b>	<b>£6.50</b>