

A La Carte

STARTERS

QUAIL

Pan Seared Supreme of Quail, Confit Leg, Asparagus, Shitake Mushroom, Gracehill Black Pudding
Bon Bon, Light Quail Jus £11.95

SCALLOP

Roast Kilkeel Scallop, Light Pea Mousse, Pickled Apple Salad, Hannan's Guanciale, Lemon
Gel, Pea Shoots £11.95

RABBIT

Pressing of Tame Rabbit, New Season Forced Rhubarb, Watercress £9.95

CAULIFLOWER CHEESE

Mossfield Cheddar Beignets, Charred Cauliflower Salad, Macerated Raisin and Smoked
Paprika Gel £7.95

BEEF CHEEK

Crispy Fried Slow Cooked Beef Cheek, Watercress Panna Cotta, Wasabi Crème, Pickled
Radish £8.95

SALMON

Duo of Home Cured Salmon, Compressed Cucumber, Spring Leaves and Dill Oil £9.95

MAINS

JOHN DORY

Butter Roast John Dory, Chargrilled Comber Potato, Cured Courgette, Aubergine Caviar,
Roast Crab Velouté, Crab Beignet £22.95

DUCK

Honey Soused Duck Breast, Confit Duck Pastilla, Salt Baked Celeriac, Burnt Sprouting
Broccoli, Truffle Potato Ravioli, Confit Orange and 5 Spice Jus £21.95

BEEF

Slow Cooked Loin of Hannan's Himalayan Salt Aged Beef, Heritage Carrots, Pickled
Charred Onion, Confit Black Garlic Puree, Crispy Ox Cheek £28.95

COD

Sautéed Fillet of Cod, Smoked Eel Dauphine Potato, Ragout of Leek, Baby Spinach,
Fine Herb Velouté £21.95

LAMB

Seared Cannon of Lamb, Braised Lamb Belly, Roast Shallot Puree, Warm Potato Terrine,
Creamed Spinach, Rosemary Jus £23.95

GNOCCHI

Ragout of Gnocchi, Fricassee of Spring Vegetables, Fivemiletown Goats Cheese Gratin,
Toasted Hazelnut Emulsion £18.95

DESSERTS

WHITE CHOCOLATE

White Chocolate and Matcha Tea Mousse, Butter Sable, Mint, Lime Gel £6.75

PEAR

Compressed Pear, Almond and Coconut, Rhubarb Sorbet £6.75

BITTER CHOCOLATE

Bitter Chocolate Ganache, Salted Hazelnut Praline, Tonka Bean Milk £6.75

CUSTARD

Classic Custard Tart, Rum and Raisin Parfait £6.75

TONKA BEAN & BANANA

Tonka Bean Panna Cotta, Caramelised Banana, Ginger and Oat Shortbread £6.75

CHEESE

Artisan Irish cheeses, Quince Jelly, House Chutney, Cheese Biscuits £9.50

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however, we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.