

A La Carte

STARTERS

QUAIL "Ulster Fry" £11.95

Cured Breast of Coleraine Quail, Braised Leg Sausage, Fried Egg, Mushroom, Tomato, Potato Bread and Soda, Gracehill Black and White Pudding

Wine Pairing: *Pasqua Valpolicella Rispasso Superiore, Veneto, Italy*

SEAFOOD CROQUETTE £7.95

Kilkeel Seafood Croquette, Smoked Egg Yolk Puree, Tartar Salad and Salad Cream

Wine Pairing: *Pasqua Soave, Veneto*

SEASONAL SOUP £6.95

Seasonal Soup of The Day Served with Artisan Bread and Salted Butter

HAM HOCK £8.95

Pressed Hannan's Sugar Pit Ham Hocks, Piccalilli Puree, Pea Mousse and Sour Dough

Wine Pairing: *Spring Creek, Pinot Noir, Marlborough*

GOATS CHEESE £7.95

Twice Baked Goats Cheese Soufflé, Pickled Red Onion, Rocket Salad

Wine Pairing: *Santa Ana Torrentes, Mendoza, Argentina*

BEEF CHEEK £8.95

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

Wine Pairing: *Tor Del Montepulciano, d'Abruzzo Riserva, Abruzzo, Italy*

SALMON

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

Wine Pairing: *The Jumper Sauvignon Blanc, Marlborough, Zealand*

MAINS

DUCK **£22.95**

Honey Soused Duck Breast, Confit Duck Pastilla, Roast Celeriac, Sprouting Broccoli and Marmalade Jus

Wine Pairing: *Man Vinters Cabernet Sauvignon, Coastal Region, S.Africa*

JACOBS LADDER **£19.95**

Braised Salt Aged Jacobs Ladder, Horseradish Croquette, Pickled Shallot, Charred Scallion, Burnt Onion and Bone Marrow Crumb

Wine Pairing: *Tricon Chablis, Burgundy, France*

COD **£21.95**

Pan Roast Fillet of Cod, Crushed New Season Comber Potato, Compressed Fennel and Spring Greens

Wine Pairing: *Montarels Sauvignon, Languedoc*

CHICKEN **£19.95**

Pan Roast Supreme of Chicken, Potato Gratin, French Peas and Charred Lettuce

Wine Pairing: *Pasqua Soave, Veneto*

RIBEYE

Dry Aged Ribeye Steak, Chargrilled New Potato, Confit, Tomato, Buttered Greens and Sauce Béarnaise

£29.95

Wine Pairing: *Spring Creek, Pinot Noir, Marlborough*

LAMB

Slow Cooked Rump of Spring Lamb, Potato Terrine, Provincial Vegetables and Salsa Verde

£23.95

Wine Pairing: *Ballybosch Red Blend, Stellenbosch*

GNOCCHI

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

£18.95

Wine Pairing: *Pasqua Soave, Veneto*

Sides £3.50

Creamed Potato - Triple Cooked Chips – Seasonal Vegetables – House Salad

DESSERTS

WHITE CHOCOLATE

White Chocolate and Matcha Tea Mousse, Sablé, 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 Oatmeal Shortbread **£6.75**

CHEESE

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

LIQUEUR COFFEE'S

Baileys Coffee **£6.50**

Café Royale **£6.50**

Calypso Coffee **£6.50**

Irish Coffee **£6.50**

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.