

SNACKS

£4 Each

Gracehill Black Pudding and Armagh Apple Beignet
Dressed Kilkeel Crab, Malt Aioli, Tapioca Cracker
Steak Tartare Tartlet, Confit Egg Yolk, Celeriac

STARTERS

Soup du Jour £10
Culloden Bread, Whipped Irish Butter

Pumpkin Four Ways £11
Pumpkin Pudding, Thai Pumpkin Velouté,
Pickled Pumpkin, Pumpkin Seed Aioli

Chicken Liver Parfait £12
Confit Fig Jam, Toasted Brioche, Crispy Chicken Skin

Sea Bass Ceviche £12
Citrus Stock, Cherry Tomato, Apple, Coriander

MAINS

County Fermanagh Lisdergan Fillet Steak £36
Pureé de Poireaux, Beef Fat Onion, Crispy Pork Skin, Périgord Sauce
£5 per person supplement charge for guests on a DBB package

Northern Irish Chicken Supreme £25
Black Truffle, Salt Baked Celeriac, Butternut Squash Pureé, Artichoke

Thornhill Duck Breast £30
Potato Doughnut, Red Cabbage Pureé, Confit Duck Leg,
Burnt Satsuma Sauce

Portavogie Cod Fillet £31
Gracehill Black Pudding, Miso, Cauliflower, Brown Butter, Wasabi Cream

Salt Baked Conway Farm Celeriac £20
Artichoke, Butternut Squash Purée, Greens

SIDES

£6 Each

Watercress and Pickled Shallot Salad
Honey Charred Iona Farm Carrots
White Truffle and Garlic Jersey Royals
Triple Cooked Chips

Please make any allergies & intolerances known to a member of the team. Although every effort will be made to accommodate your request, we cannot guarantee always meeting your needs.

