

# A La Carte Menu

<b>Bread &amp; Selection of Butters</b> .....	<b>£4</b>
<b>Trio of Amuse-Bouche</b> .....	<b>£7</b>
Gougères, Chicken Liver Parfait Tuille, Ham Hock Bitterballen	
<b>Langoustines</b> (Portavogie) .....	<b>£13.50</b>
Langoustine Ravioli, Lobster Bisque	
<i>Pairing: The King's Bastard Chardonnay - Marlborough, New Zealand, 2020 - £13</i>	
<b>Sea Trout</b> (Kilkeel) .....	<b>£11</b>
Miso Glazed Sea Trout, Pickled Apple & Fennel Salad, Wild Garlic Oil, Chilli & Apple Purée	
<i>Pairing: Jean-Macé Gilet, Les Perruches - Vouvray, France - £12.50</i>	
<b>Ox Tail</b> (Carnbrooke Butchery, Co. Tyrone) .....	<b>£10</b>
Ox Tail Rillettes, Confit Carrots, Celery, Ox Tail Consommé	
<i>Pairing: Fattoria di Basciano Chianti Rufina - Tuscany, Italy, 2020 - £11</i>	
<b>Potato</b> (Conway Farm, Co. Armagh) .....	<b>£9</b>
Potato Espuma, Onion Gel, Onion Seeds, Cheese Tuille	
<i>Pairing: Gotas de Mar Godello - Spain - £11</i>	
<b>Ling</b> (Kilkeel) .....	<b>£23</b>
Ling, Confit Celery, Celeriac Purée, Celery Barrel, Sherry Foam	
<i>Pairing: Jordan Barrel Fermented Chardonnay - Stellenbosch, South Africa - £13</i>	
<b>Pigeon</b> (Co. Wicklow) .....	<b>£26</b>
Pigeon Crown, Stuffed Thigh, Barbecued Drumstick, Wild Garlic	
<i>Pairing: Camille Cayran La Bête à Bon Dieu - Côtes du Rhône Village, France 2020 - £11</i>	
<b>Duck</b> (Thornhill) .....	<b>£26</b>
Thornhill Duck Breast, Duck Rillettes, Mushroom Duxelles, Chicken Stuffed Morel Mushroom	
<i>Pairing: Ascheri, Langhe Nebbiolo - Italy - £13</i>	
<b>Lamb</b> (Sperrin Mountains, Co. Tyrone) .....	<b>£28</b>
Lamb Loin, Broad Bean & Pea Garden	
<i>Pairing: Woodstock Cabernet Sauvignon - Australia - £14.50</i>	
<i>All mains served with Duchess Potatoes</i>	
<b>Rhubarb</b> (Adam Ferguson Ballymena) .....	<b>£10</b>
Vanilla Panna Cotta, Rhubarb	
<i>Pairing: Henri Champliau Wild Miss Rose - Burgundy, France - £8</i>	
<b>Chocolate</b> (NearyNógs) .....	<b>£10</b>
Chocolate Mousse, Coffee Cream	
<i>Pairing: Woodstock Muscat, McLaren Valle, 2020 - Australia - £8</i>	
<b>Selection of Irish Cheeses</b> .....	<b>£10 For One Cheese (Additional Cheese £4 Each)</b>
Choose from a selection of cheeses from our trolley. Served with accompaniments & crackers	

# Vegetarian Menu

All these dishes can be made vegan, just let us know.

**Bread & Selection of Butters** ..... £4

**Trio of Amuse-Bouche** ..... £7

Gougères, Lentil Parfait Tuille, Bitterballen

**Watermelon Radish** (Newtownards) ..... £9

Miso Glazed Watermelon Radish, Pickled Apple & Fennel Salad, Wild Garlic Oil, Chilli & Apple Purée

*Jean-Marc Gilet, Les Perruches - Vouvray, France - £12.50*

**Potato** (Conway Farm, Co. Armagh) ..... £9

Potato Espuma, Onion Gel, Onion Seeds, Cheese Tuille

*Pairing: Gotas de Mar Godello - Spain - £11*

**'Nox' Tail** (Scott's Family Farm, Coleraine) ..... £9

Confit Carrots, Celery, Onion, a plant based twist on a classic comfort

*Pairing: Fattoria di Basciano Chianti Rufina - Tuscany, Italy, 2020 - £11*

**Celeriac** (Newtownards) ..... £23

Celeriac, Broad Bean & Pea Garden

*Woodstock Cabernet Sauvignon - Australia - £14.50*

**Beetroot** (AJL Produce, Belfast) ..... £23

Beetroot, Textures of Broccoli, Wild Garlic

*Pairing: Cantine Colosi Nero d'Avola - Sicily, Italy 2022 - £11*

**Kohlrabi** (Scott's Family Farm, Coleraine) ..... £23

Kohlrabi, Confit Celery, Celeriac Purée, Celery Barrel, Sherry Foam

*Pairing: Jordan Barrel Fermented Chardonnay - Stellenbosch, South Africa - £13*

**Rhubarb** (Adam Ferguson Ballymena) ..... £10

Vanilla Panna Cotta, Rhubarb

*Pairing: Henri Champliau Wild Miss Rose - Burgundy, France - £8*

**Chocolate** (NearyNógs) ..... £10

Chocolate Mousse, Coffee Cream

*Pairing: Woodstock Muscat, McLaren Valle, 2020 - Australia - £8*

**Selection of Irish Cheeses** ..... **£10 For One Cheese (Additional Cheese £4 Each)**

Choose from a selection of cheeses from our trolley. Served with accompaniments & crackers.

Vegan cheese available.