A La Carte Menu

**Bread & Selection of Butters** ................................................................. £4
**Trio of Amuse-Bouche** ................................................................. £6
Beef Tongue Terrine, Potato Gratin with Truffle Emulsion, Smoked Hegarty Filled Crispy Cannelloni

**Scallops (Kilkeel)** ........................................................................ £13.50
Miso Scallops with Smoked & Pickled Celeriac, Black Rump Fish Roe
*Pairing: Muga White Rioja - Spain, 2022 - £11*

**Carolus Potato (Conway Farm, Armagh)** ........................................ £9
Carolus Potato Espuma, Bacon Powder, Lovage Oil, Crispy Tuile
*Pairing: Château de Poncie - Beaujolais-Villages, Burgundy, 2018 - £13*

**Lamb (Mourne Mountains)** ............................................................. £10
Crispy Lamb Belly, Crispy Kale, Spiced Broth
*Pairing: Garzon Tannat Reserve - Uruguay, 2020 - £13.50*

**Wood Pigeon (Co. Wicklow)** .......................................................... £13.50
Pickled Blackberries, Reindeer Moss, Game Jus
*Pairing: Antonin Rodet Beaujolais - Mercurey, France, 2022 - £15*

**Venison Loin (Co. Wicklow)** ........................................................... £30
Celeriac & Potato Terrine, Celeriac Purée, Foraged Mushrooms, Venison Jus
*Pairing: Alabastro Acaconez - Alentejo, Portugal, 2021 - £10*

**Cod (Kilkeel)** .................................................................................. £24
North Atlantic Cod, Duchess Potatoes, Poached Chickory, Galway Mussel & Vermouth Cream
*Pairing: The King’s Bastard Chardonnay - Marlborough, New Zealand, 2020 - £12*

**Pheasant (Co. Tyrone)** ..................................................................... £26
Breast & Leg of Pheasant, Duchess Potatoes, Red Cabbage Purée, Compressed Plum, Game Jus
*Pairing: Les Six Cairanne, Elevé Par Boutinot - Côtes du Rhône, 2018 - £14*

**Pork (Mourne Mountains)** ............................................................... £26
Pork Loin, Parsnip Fondants, Parsnip & Chestnut Purée, Pickled Apple & Mustard Seed Jus
*Pairing: Prunotto Langhe Nebbiolo, D.O.C. Occhetti - Alba, Italy, 2020 - £14*

**Boatyard Gin & Tonic Espuma** (Boatyard Distillery, Enniskillen) ................ £10
Rosemary Sponge, Hibiscus Gel, Hibiscus Sorbet, Crispy Meringue

**Cranberry Cremeaux** (Sourcegrow Growers Collective, N. Ireland) ................ £10
Orange Gel & Speculaas Biscuit, Speculaas Ice Cream

**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

A La Carte Menu available all day Wednesday to Friday & 1pm - 6pm on Saturday
Vegetarian Menu

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

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

Trio of Amuse-Bouche ...................................................................... £6
Mushroom Terrine, Potato Gratin with Truffle Emulsion, Smoked Hegarty Filled Crispy Cannelloni

Carolus Potato (Conway Farm, Armagh) ......................................... £9
Carolus Potato Espuma, Bacon Powder, Lovage Oil, Crispy Tuile
Pairing: Château de Poncie - Beaujolais-Villages, Burgundy, 2018 - £13

Mushroom Scallop (Hearty Growers, Belfast) ................................... £11
Miso Mushroom Scallop, Smoked & Pickled Celeriac
Pairing: Muga White Rioja - Spain, 2022 - £11

Crown Prince Squash (Conway Farm, Armagh) .............................. £9
Crown Prince Squash, Crispy Kale, Spiced Broth
Pairing: Garzon Tannat Reserve - Uruguay, 2020 - £13.50

Turnip (Sourcegrow Growers Collective, N. Ireland) ....................... £22
Pan Roasted Turnip, Poached Chickory, Duchess Potatoes, Chive & Vermouth Cream
Pairing: The King’s Bastard Chardonnay - Marlborough, New Zealand, 2020 - £12

Carrot (Sourcegrow Growers Collective, N. Ireland) ....................... £22
Compressed Scorched Carrot, Parsnip Fondants, Parsnip & Chestnut Purée, Pickled Apple & Mustard Seed Jus
Pairing: Prunotto Langhe Nebbiolo, D.O.C. Occhetti - Alba, Italy, 2020 - £14

Roast Beetroot (AJL Produce, Belfast) ............................................. £22
Celeriac & Potato Terrine, Celeriac Purée, Foraged Mushrooms, Mushroom Jus
Pairing: Alabastro Araconez - Alentejo, Portugal, 2021 - £10

Boatyard Gin & Tonic Espuma (Boatyard Distillery, Enniskillen) ........ £10
Rosemary Sponge, Hibiscus Gel, Hibiscus Sorbet, Crispy Meringue

Cranberry Cremeaux (Sourcegrow Growers Collective, N. Ireland) .................. £10
Orange Gel & Speculaas Biscuit, Speculaas Ice Cream

Selection of Irish Cheeses ............................................................... £10
Choose from a selection of cheeses from our trolley. Served with accompaniments & crackers.
Vegan cheese available.

A La Carte Menu available all day Wednesday to Friday & 1pm - 6pm on Saturday