

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 <i>Pairing: Muga White Rioja - Spain, 2022 - £11</i>	
Carolus Potato (Conway Farm, Armagh)	£9
Carolus Potato Espuma, Bacon Powder, Lovage Oil, Crispy Tuile <i>Pairing: Château de Poncie - Beaujolais-Villages, Burgundy, 2018 - £13</i>	
Lamb (Mourne Mountains)	£10
Crispy Lamb Belly, Crispy Kale, Spiced Broth <i>Pairing: Garzon Tannat Reserve - Uruguay, 2020 - £13.50</i>	
Wood Pigeon (Co. Wicklow)	£13.50
Pickled Blackberries, Reindeer Moss, Game Jus <i>Pairing: Antonin Rodet Beaujolais - Mercurey, France, 2022 - £15</i>	
Venison Loin (Co. Wicklow)	£30
Celeriac & Potato Terrine, Celeriac Purée, Foraged Mushrooms, Venison Jus <i>Pairing: Alabastro Araconez - Alentejo, Portugal, 2021 - £10</i>	
Cod (Kilkeel)	£24
North Atlantic Cod, Duchess Potatoes, Poached Chickory, Galway Mussel & Vermouth Cream <i>Pairing: The King's Bastard Chardonnay - Marlborough, New Zealand, 2020 - £12</i>	
Pheasant (Co. Tyrone)	£26
Breast & Leg of Pheasant, Duchess Potatoes, Red Cabbage Purée, Compressed Plum, Game Jus <i>Pairing: Les Six Cairanne, Eleve Par Boutinot - Côtes du Rhône, 2018 - £14</i>	
Pork (Mourne Mountains)	£26
Pork Loin, Parsnip Fondants, Parsnip & Chestnut Purée, Pickled Apple & Mustard Seed Jus <i>Pairing: Prunotto Langhe Nebbiolo, D.O.C. Occhetti - Alba, Italy, 2020 - £14</i>	
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	

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 For One Cheese (Additional Cheese £4 Each)

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

Vegan cheese available.