

A La Carte Menu

Bread & Selection of Butters	£4
Trio of Amuse-Bouche	£6
Beetroot & Goat Cheese Cylinder, Spring Onion Arancini, Nori Prawn Cracker with Vinegar Gel	
Langoustines (Portavogie)	£13.50
Tortellini, Langoustine Oil, Langoustine Bisque	
<i>Pairing: The King's Bastard Chardonnay - Marlborough, New Zealand, 2020 - £13</i>	
Mushroom Tart (Hearty Growers, Belfast)	£9
Mushroom Elements: Tart, Duxelles, Espuma, Shavings, Tarragon Emulsion	
<i>Pairing: Genetie Illuminé Chardonnay - France, 2021 - £14.50</i>	
Ox Tail (Carnbrooke Butchery, Co. Tyrone)	£10
Ox Tail Rillettes, Confit Carrots, Celery, Ox Tail Consommé	
<i>Pairing: Fattoria di Basciano Chianti Rufina - Tuscany, Italy, 2020 - £11</i>	
Asparagus (Conway Farm, Co. Armagh)	£9
Textures of Asparagus, Picked Mushrooms, Burnt Butter Hollandaise	
<i>Pairing: Xarel-Lo Nadal - Penedès, Spain, 2019 - £12</i>	
Pollock (Lecale Seafood, Atlantic Ocean)	£23
Pollock, Textures of Cauliflower, Chimichurri	
<i>Pairing: Domaine De Pellehaut Ampelomerix White - France IGP, 2020 - £13</i>	
Pigeon (Co. Wicklow)	£26
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>	
Beef (Mourne Mountains)	£30
Sirloin of Beef with Roasted Carrots, Spiced Carrot Purée, Sprout Leaves	
<i>Pairing: Domaine des Rosiers Moulin-A-Vent - France, 2018 - £17</i>	
Lamb (Sperrin Mountains, Co. Tyrone)	£28
Lamb Loin, Japanese Barbecued Broccoli, Blue Cheese	
<i>Pairing: Cantine Colosi Nero d'Avola - Sicily, Italy 2022 - £11</i>	
<i>All mains served with Duchess Potatoes</i>	
Berries (Foraged in Tullymore Forest)	£10
Preserved Raspberry & Blackberry Vacherin	
<i>Pairing: Muscateddu Fiumicicoli - Corsica, NV - £11</i>	
Rhubarb & Custard (Draynes Farm, Lisburn)	£10
Rhubarb Gel, Rhubarb Shards, Crème Anglaise	
<i>Pairing: Cave de Crouseilles Les Hautains Pacherenc du Vic-Bilh - France 2019 - £8</i>	
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
Beetroot & Goat Cheese Cylinder, Spring Onion Arancini, Nori Cracker with Vinegar Gel	
Mushroom Tart (Conway Farm, Co. Armagh)	£9
Mushroom Elements: Tart, Duxelles, Espuma, Shavings, Tarragon Emulsion <i>Pairing: Genetie Illuminé Chardonnay - France, 2021 - £14.50</i>	
Squash (Conway Farm, Co. Armagh)	£9
Squash Tortellini, Squash Bisque <i>Pairing: The King's Bastard Chardonnay - Marlborough, New Zealand, 2020 - £13</i>	
Asparagus (Conway Farm, Co. Armagh)	£9
Textures of Asparagus, Picked Mushrooms, Burnt Butter Hollandaise <i>Pairing: Xarel-Lo Nadal - Penedès, Spain, 2019 - £12</i>	
'Nox' Tail (Scott's Family Farm, Coleraire)	£9
Confit Carrots, Celery, Onion, a plant based twist on a classic comfort <i>Pairing: Fattoria di Basciano Chianti Rufina - Tuscany, Italy, 2020 - £11</i>	
Kolhrabi (Scott's Family Farm, Coleraire)	£22
Kolhrabi, Textures of Cauliflower, Chimichurri <i>Pairing: Domaine De Pellehaut Ampelomerix White - France IGP, 2020 - £13</i>	
Beetroot (AJL Produce, Belfast)	£22
Beetroot, Textures of Broccoli, Wild Garlic <i>Pairing: Cantine Colosi Nero d'Avola - Sicily, Italy 2022 - £11</i>	
Carrot (Scott's Family Farm, Coleraire)	£22
Carrot, Japanese Barbecued Broccoli, Blue Cheese <i>Pairing: Domaine des Rosiers Moulin-A-Vent - France, 2018 - £17</i>	
Berries (Foraged in Tullymore Forest)	£10
Preserved Raspberry & Blackberry Vacherin <i>Pairing: Muscateddu Fiumicicoli - Corsica, NV - £11</i>	
Rhubarb & Custard (Draynes Farm, Lisburn)	£10
Rhubarb Gel, Rhubarb Shards, Crème Anglaise <i>Pairing: Cave de Crouseilles Les Hautains Pacherenc du Vic-Bilh - France 2019 - £8</i>	
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.	