

A La Carte

Starters

Smoked Duck Salad

Orange, candied chestnuts, red chard

£8 (10)

Chicken Liver Parfait

Black cherry chutney, brioche

£7 (2*, 4, 7, 9)

Fivemiletown Goats Cheese Bon Bon's

Pickled beets, candied walnuts, rocket

£7 (2, 7, 10)

Portavogie Prawn & Smoked Salmon Orzotto

Spinach, pine nuts, micro fennel

£9 (2, 3, 5, 4, 7, 10*)

Mains

Pan Roast Chicken Supreme

Salsify, brussels sprouts, pancetta, baby potatoes

£13 (7)

Slow Braised Beef Cheek Wellington

Caramelized red onion, mushroom puree, béarnaise, pont neuf

£17 (2, 4, 7, 14)

Pan Fried Fillet of Sea Bass

Roasted celeriac, wild mushrooms, puy lentils

£17 (1, 5, 7, 14)

Cider Braised Pork Belly

Butternut squash puree, Gracehill black pudding, rosti potato, cabbage

£14 (2, 4, 7, 9)

Seared Saddle of Wild Venison

Gracehill black pudding, blackcurrant, fondant potato, tenderstem broccoli

£24 (2*, 7)

Vegetarian Menu Available on Request

Numbers below dishes relate to the allergen content of the dish. Numbers with an asterisk means the dish can be altered to remove the allergen. Please inform your server if you have any allergies.

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs, 9 = Mustard, 10 = Nuts
11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphur Dioxide