

A La Carte

Starters

Smoked Duck Salad

Blackberries, candied walnuts, red chard

£8 (10)

Confit Pork Cheek

Gracehill black pudding bon bon's, celeriac remoulade

£7 (1, 2, 4, 7, 9)

Heirloom Tomatoes & Fivemiletown Goats Cheese

Rocket, basil pesto balsamic

£7 (7, 10)

Portavogie Prawn Orzotto

Spinach, pine nuts, garlic, pea shoots

£9 (£2 Supplement BTC) (2, 3, 4, 7, 10)

Mains

Pan Roast Chicken Supreme

Gratin potato, onion puree, cabbage, pine nuts

£13 (7, 14)

Slow Braised Beef Cheek Wellington

Caramelized red onion, mushroom puree, béarnaise, pont neuf

£17 (£4 Supplement BTC) (2, 4, 7, 14)

Pan Fried Fillet of Sea Bass

Roasted celeriac, wild mushrooms, puy lentils

£17 (£3 Supplement BTC) (1, 5, 7, 14)

Pancetta Wrapped Pork Fillet

Gracehill black pudding, scallion rosti, crispy egg, tomato, home baked beans

£14 (2, 4, 7, 9)

Seared Saddle of Wild Venison

Gracehill black pudding, blackcurrant, fondant potato, tenderstem broccoli

£24 (£8 Supplement BTC) (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