

A La Carte

Starters

Gracehill Black Pudding Doughnut

Spiced Armagh apple chutney, walnut praline

£7 (2, 4, 7, 10)

Chicken Liver Parfait

Black cherry chutney, brioche

£8 (2*, 4, 7, 9)

Fivemiletown Goats Cheese & Ewing's Smoked Salmon

Broighter gold aioli, baby leaves, Veda croutons

£7 (2*, 5, 7*, 9)

Pan Seared Irish Sea Scallops

Smoked carrot puree, pickled samphire, apple, leek ash

£11 (8) (£4 Supplement BTC)

Mains

Pan Roast Chicken Supreme

Celeriac puree, potato gratin, wild mushroom & truffle ragu

£13 (1, 7)

Gammon & Chips

Sugar pit cured bacon chop, pont neuf, fried duck egg, charred pineapple, hollandaise

£14 (4, 7)

Pistachio & Almond Crusted Hake Fillet

Textures of cauliflower, baby potato, pickled samphire

£17 (£3 Supplement BTC) (2*, 5, 7)

Cassis Cured Duck Breast

Confit leg, fondant potato, blackcurrant puree, tenderstem broccoli

£21 (£6 Supplement BTC) (7)

Glenarm Shorthorn Fillet of Beef

Slow braised beef cheek, roasted carrot, charred shallot, champ, bordelaise sauce

£26 (£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