

A La Carte

Selection of Yellow Door Breads & Abernathy Butters (2, 7, 12) £3

Starters

Fivemiletown Goats Cheese *Quinoa salad, spinach, blackcurrant, hazelnut praline* (7, 9, 10) £7 (V)

Sugar Cured Ham Hock Spring Roll *Pear & pink peppercorn chutney* (2) £8

Poached Pear & Blue Cheese Salad *Gem lettuce, candied walnuts, beetroot, balsamic dressing* (7, 9) £7

Pan Seared Scallop's *Parsnip puree, pancetta, samphire* (5, 7, 8) £11 (+ £3 BTC)

Mains

Chicken Supreme *Grain mustard dauphinoise, braised cabbage, pancetta, jus* (7, 10) £13

Pork Fillet *Pork cheek wellington, apple & vanilla puree, kale, Gracehill black pudding gratin* (2, 7, 9) £16

Fish of the Day

Sugar Pit Cured Beef Short Rib *Butternut squash fondant & puree, tenderstem broccoli, salsify, honey & thyme jus*
(7*) £21 (+ £6BTC)

Venison Saddle *Fondant potato, wild mushrooms, chestnut & truffle puree, roasted fig, blackberries* (1, 7) £28 (+ £10 BTC)

Fivemiletown Goat's Cheese Pithivier *Spinach, caramelised red onion, kale, rosti potato* (2, 4, 7) £12 (V)

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 = Sulphites