

A La Carte

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

Starters

Fivemiletown Ballybrie Wedges *Ballymaloe relish, granola* (2, 7, 9) £7

Smoked Chicken Salad *Endive, radicchio, parmesan, croutons, truffle mayo* (2*, 4, 7*) £8

Confit Duck Leg *Smoked pancetta cassoulet* £8

Smoked Salmon & Portavogie Prawn Ballotine *Lemon aioli, croutes, caperberries* (2*, 3, 5, 7) £9 (+ £1 BTC)

Mains

Chicken Supreme *Celeriac fondant, cauliflower & truffle puree, pancetta, red wine jus* (7) £13

Sugar Pit Cured Pork Belly *Baked sweet potato, BBQ beans, charred corn, panko onion rings* (2*, 7) £17 (+ £2 BTC)

Treacle & Guinness Cured Sea Trout *Beetroot dauphinoise, hazelnut, fennel cream, candied beetroot* (2, 5, 7, 11) £19 (+ £4 BTC)

Beef Cheek Wellington *Mushroom puree, truffle croquettes, tenderstem broccoli, red onion tart Tatin* (2, 4, 7) £25 (+ £6 BTC)

Mourne Lamb Rack *Suet pie, champ, charred leeks, roasted shallot, rosemary jus* (2, 7) £26 (+ £8BTC)

Roasted Celeriac *Shitake mushrooms, puy lentil cassoulet, burnt onion puree* (1, 7) £13 (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