



A La Carte

Starters

Selection of Yellow Door Breads & Abernathy Butters £3

(2, 7, 12)

Baked Mushroom £7

Truffle crumb, parmesan, rocket, smoked bacon cream (2, 7, 9, 10)

Smoked Duck Salad £8

*Beansprout, pickled carrots, mouli ginger, 5 spice dressing, coriander, radish
roasted sesame seeds (2, 12, 13)*

Hannon's Sugar Cured Ham Hock Terrine £8

Piccalilli, Veda croutes (2, 7, 9)*

Pan Seared Scallops & Gracehill Black Pudding £12 (+ £4 BTC)

Dried cherry tomatoes, Hollandaise, micro herbs (2, 4, 7, 8)*

Mains

Pan Roast Chicken Supreme £14

Onion Rosti, asparagus, poached egg, pancetta, hollandaise, thyme jus (4, 7)*

Sugar Cured Bacon Loin £17 (+ £3 BTC)

Soy & honey glaze, sweet potato mash, pak choi, chilli, garlic, sesame seeds, coriander (2, 4, 7, 12, 13)

Pan Roast Monkfish £20 (+ £5 BTC)

Coconut rice, Goan curry sauce, sweet potato & Portavogie prawn bhajis (3, 4, 5)

Lemon & Herb Baked Smoked Haddock £19 (+ £4 BTC)

Garden peas orzotto (2, 5, 7)

Beef Cheek Wellington £25 (+ £6 BTC)

Roast carrot, champ, tenderstem broccoli, jus (2, 4, 7)

Wild Mushroom & Truffle Linguini £13 (v)

Garlic ciabatta (2, 7)*

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