

refreshments



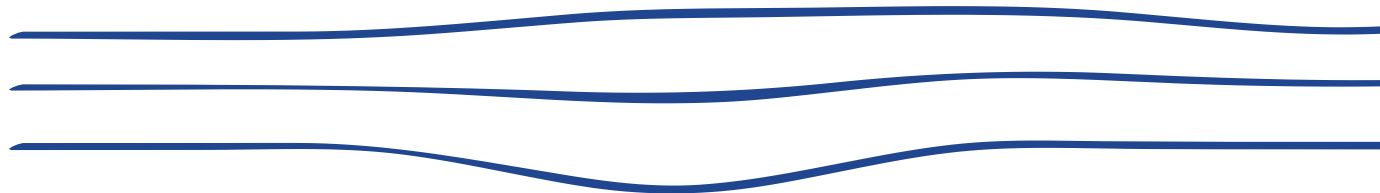
breakfast & mid-morning

	per person
tea, coffee, pastries	10.00
tea, coffee, jambons	12.00
tea, coffee, oatcakes, granola	18.00
tea, coffee, fruit plate, granola	20.00
tea, coffee, bacon brioche, sausage rolls	20.00
tea, coffee, fruit juice, plated hot breakfast	25.00
tea, coffee, fruit juice, granola, fruit plate, plated hot breakfast	35.00

afternoon

	per person
tea, coffee, truffles	10.00
tea, coffee, madeleines	10.00
tea, coffee, black butter scones	10.00
tea, coffee, affogato	12.00

private dining



lunch menus

available from 12.30pm–3.30pm

2 courses 38.00 pp

3 courses 42.00 pp

tomato & red pepper soup, basil oil (ve)

cod, courgette, tomato & lobster cream

chicken supreme, white beans, fennel & summer herbs

picanha steak, cafe de paris butter

house gnocchi, heirloom tomato & basil (ve)

brown bread ice cream, guinness caramel (v)

grazing bowls 29.50 pp

choose 3 from below, minimum numbers of 30

stout braised beef, caramelised onions, red wine jus

lamb, smoked aubergine, tomato

grilled chicken thigh, romesco, salsa verde

parmesan gnocchi, wild mushrooms, tarragon

smoked haddock, mussel chowder

fried polenta, ratatouille, olives

cold plates 19.50 pp

cold cuts

carmona olives

focaccia, butter, olive tapenade

sausage rolls

seasonal salads

sharing plates 24.50 pp

focaccia & whipped brown butter (v)(va)

cured & smoked pork belly, house pickles

parmesan arancini & wild garlic mayo (v)

crispy squid, spiced bolognese (ga)

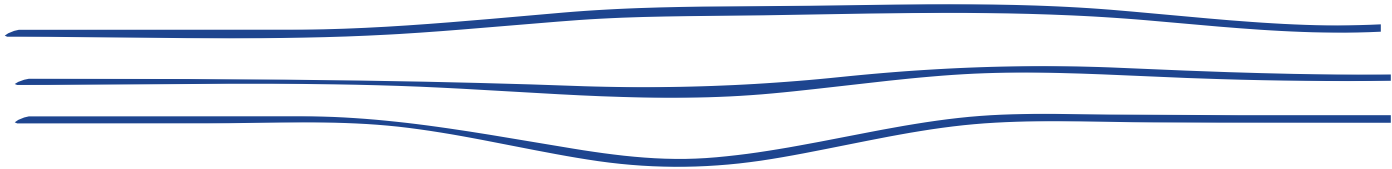
spiced carrots, smoked ajo blanco, salsa verde (n)(ve)

all menus are subject to change.

to reserve a date, subject to availability at the time of booking, we will require a non-refundable non-transferable booking deposit.

final numbers are required 48 hours prior to arrival date. a discretionary 10% service charge will be added to the bill, this excludes parties of 50 or more.

private dining



all day menus

49.00 per person

tomato & red pepper soup, basil oil (ve)

cod, courgette, tomato & lobster cream
chicken supreme, white beans, fennel & summer herbs
tyrone 10oz sirloin, cafe de paris butter
house gnocchi, heirloom tomato & basil (ve)

brown bread ice cream, guinness caramel (v)

55.00 per person

tomato & red pepper soup, basil oil (ve)

crispy squid, spiced bolognese

spiced carrots, smoked ajo blanco & salsa verde
pastrami cured salmon, beetroot, apple

cod, courgette, tomato & lobster cream
chicken supreme, white beans, fennel & summer herbs
tyrone 10oz sirloin, café de paris butter
house gnocchi, heirloom tomato & basil (ve)

mixed berry baked alaska (v)

brown bread ice cream, guinness caramel (v)

pistachio cream, peach & raspberries (n)

ballylisk (armagh), house crackers & chutney (v)

79.50 per person

house focaccia
amuse bouche
kilkeel scallops, seaweed butter
tyrone beef, ox cheek, truffle sauce
baked alaska
'friend at hand' chocolate truffles

additional courses	per person
house focaccia & whipped butter	3.00
oysters (available seasonally)	market price
'friend at hand' whiskey truffles (v)	5.00

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sharing feast



beef sharing feast 49.50 per person

starters, mains and sides will be served to the table for guests to share, desserts will be served plated individually.

starters

focaccia & whipped butter (v)(va)
spiced carrots, smoked ajo blanco, salsa verde (n)(ve)
cured & smoked pork belly, house pickles
parmesan arancini & truffle mayonnaise (v)
crispy squid, spiced bolognese (ga)

mains

chateaubriand
hanger steak
aubergine, tahini, pomegranate (ve)
served with a selection of sauces

sides

crispy confit potatoes
hispi cabbage, onion crumb
white wine roasted vegetables

dessert 7.50 per person

choose 1 from below
pavlova, seasonal fruit
tiramisu
seasonal panna cotta, baked fruits

additional dishes

per person

scallop, seaweed butter	8.50
leg of lamb slow cooked	12.50
half lobster	market price
oysters (available seasonally)	market price
salmon en croute	10.50
lemon, thyme, roast chicken	10.50
irish cheeses, waterman chutney	7.50
waterman truffles	4.50

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sharing feast



taste of land & sea sharing feast **£75 per person**

*starters & sides will be served to the table for guests to share,
guests will have a choice of land or sea for main,
desserts will be served plated individually.*

starters

focaccia & whipped butter (v)(va)
spiced carrots, smoked ajo blanco, salsa verde (n)(ve)
cured & smoked pork belly, house pickles
parmesan arancini & truffle mayonnaise (v)
crispy squid, spiced bolognese (ga)

mains

smoked prime rib, served with red wine jus, peppercorn sauce & horseradish
steamed whole turbot with hollandaise

sides

crispy confit potatoes
roasted vegetables
buttered spinach
champ

dessert 7.50 per person

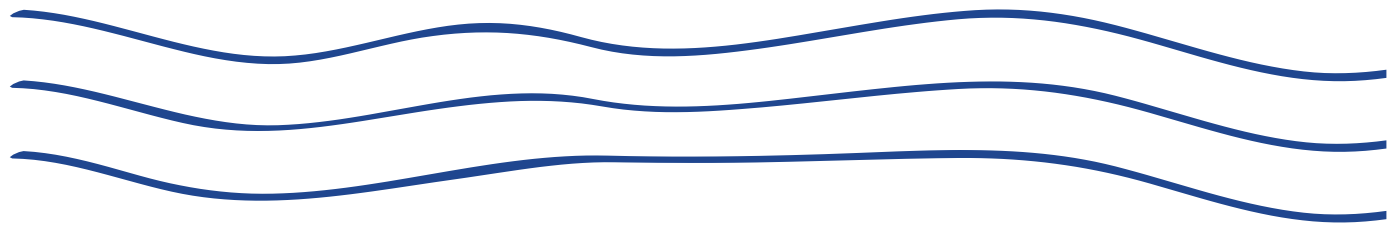
choose 1 from below
pavlova, seasonal fruit
tiramisu
seasonal panna cotta, baked fruits

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informal dining



grazing bowls 29.50 pp

minimum numbers of 30

choose 3 from below

lamb, smoked aubergine, tomato

grilled chicken thigh, romesco, salsa verde

stout braised beef shin, caramelized onions,
red wine jus

smoked haddock, mussel chowder

parmesan gnocchi, wild mushrooms, tarragon

fried polenta, ratatouille, olives

add dessert 5.50 pp

choose 1 from below

chocolate pot, vanilla cream

eton mess, seasonal fruits

white chocolate mousse, strawberry, lime

panna cotta, seasonal fruits

canapes 29.50 pp

minimum numbers of 30

choose 3 from below

kilkeel crab on toast

ewing's smoked salmon, quail's egg, dill

lobster arancini, truffle mayonnaise

duck rillettes, pickled onion, brioche

coronation chicken, mango, sourdough

ham hock, piccalilli, radish

tomato, tapenade tart

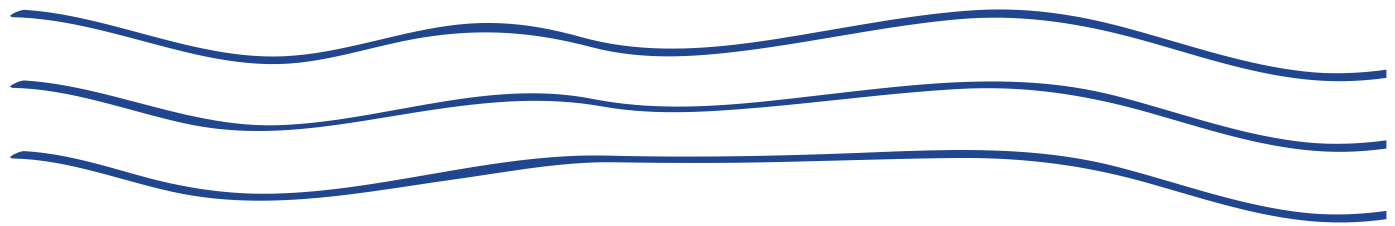
bbq sandwich station 19.50 pp

minimum numbers of 50

hannan's picanha, house focaccia, peppercorn
cream, rocket, salsa verde

courgette, house focaccia, chimichurri, rocket

informal dining



bbq street food 35.00 pp

minimum numbers of 50

choose 3 from below

hannan's cheeseburger slider

harissa prawn kebabs, red pepper, yoghurt

pulled pork bun, bbq sauce, slaw

miso glazed salmon skewers, sesame, lime

honey, soy, chicken skewers

spiced aubergine sliders, guacamole,
pickled chilli

vegetable skewers, salsa verde, lemon

served with seasonal sides

pizzettas 29.50 pp

minimum numbers of 50

choose 3 from below

nduja & ricotta

chorizo & red pepper

portavogie prawn & salsa verde

courgette & taleggio

aubergine & pickled chilli

anchovies & artichoke

prosciutto & olive

served with seasonal sides

add sides 2.50 pp

charged pp per side

panzanella salad

courgettes, pine nuts, mint

baked potatoes, truffle butter

cucumber, mint, apple, yoghurt dressing

buttermilk slaw

add dessert 5.50 pp

choose 1 from below

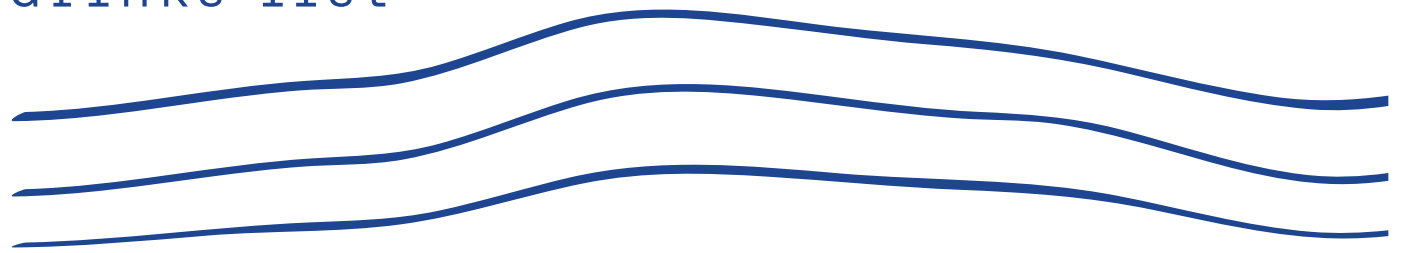
chocolate pot, vanilla cream

eton mess, seasonal fruits

white chocolate mousse, strawberry, lime

panna cotta, seasonal fruits

drinks list



sparkling & sparkling rosé		bottle	after dinner drinks	glass
valdo, etichetta nera, prosecco, italy		33.00	green chartreuse	5.75
forget brimont brut nv, champagne, france		89.00	berta monprá grappa	17.00
billecart-salmon brut rosé, champagne, france		150.00	sassicaia grappa	28.00
			bushmills tasting flight 10, 16 and 21 Year old	29.00
			regal rogue sweet vermouth	5.75
			noilly prat dry vermouth	5.75
whites			bodega higalda, triana pedro ximénez sherry	5.75
jean loron, aligoté, burgandy, france		49.50	la gitana manzanilla sherry	5.75
domaine reverdy, sauvignon blanc, sancerre, france (V)		68.00		
enterflores, albarino, rias baixas, spain		36.00	dessert wine	
klet brda, ribolla gialla, slovenia		32.50	marco porello birbet	7.00
			pajzos tokaij aszu 5 puttonyos 2016	11.50
rosé			port	
umani ronchi centovie rosé, montepulciano, italy (V)(O)		43.50	kopke 10yr white port	15.00
reds			kopke L.B.V. 2018	8.75
monte del fra, bardolino, veneto, italy		29.50	kopke 10yr tawny	9.75
marquez de mundaiz, tempranillo, rioja, crianza, spain (v)		40.00	kopke 20yr tawny	19.50
louis latour, pinot noir, burgundy, france		36.50	grahams 30yr tawny	22.50
ascheri, barolo, italy (v)		82.00	cocktails	
tommasi valpoicella ripasso superiore, veneto, italy		57.75	espresso martini – vodka, kahlua, syrup, espresso	13.50
			margarita – tequila, orange liqueur, lime juice	13.50
beers			bramble – beefeater, blackberry, citrus	13.50
birra moretti		6.50	selection of spirits & mixers available	
birra moretti n/a		5.95		