

LUNCH MENU



MODERN IRISH FOOD

Two Courses £26.50
Three Courses £30.00

TO START

Soup of the Day, served with Homebaked Breads

'Scampi' Salt and Pepper Tiger Prawns
Beef dripping Hash brown, Pea puree, Tartar Aioli and Tempura Gherkin.

Fivemiletown Goats Cheese custard,
Beetroot relish, meadowsweet pickle and 'Hob nob' tuile.

Chicken Liver Parfait and Parma Ham,
Onion Chutney, pickled onion and warm Brioche.

Crispy Lamb bacon,
Cauliflower veloute and spiced seeds.

FOR MAINS

Slow-Braised Shortrib of Magheramorne Beef,
Honey and Orange glazed Carrot, Caramelised Onion and roast Garlic mash. £19.50

6oz Dry Aged Sirloin Steak Sandwich on Smoked Tomato chutney Focaccia
Bernaise sauce and Chunky Chips. £20.00

Crispy Pork Belly, Ham Hock and Black pudding mousse
Smoked Parsnip, puree and crisps with McIlvors Cider and Apple chutney. £18.50

Slow cooked Leg and Shoulder of Co. Antrim Lamb
braised red Cabbage, pickled Blackberry with Leek and Potato tart £18.50

Smoked Haddock and Shellfish Chowder
Pea, Asparagus and Sorrel with Comber earlys £18.50

Cauliflower fondants and veloute, tempura sprouting Brocoli
with spiced Pumpkin seeds £14.00

THEN DESSERT - Please ask a Server for a copy of our wide range of miniatures

ALLERGIES : Some of our menu items contain nuts, seeds and other allergens.

There is a small risk that tiny traces of these may be in any other dish or food served here.

We understand the dangers to those with severe allergies. Please ask to speak to the duty supervisor who may be able to make an alternative choice.