

SUNDAY MENU

Served 12.00 - 19.00



MODERN IRISH FOOD

Two Courses £24.50
Three Courses £29.50

TO START

Pot of Fresh Homemade Soup of the Day with freshly baked breads.

Fivemiletown Goat's Cheese, Beetroot, Bramble and Brown Butter Granola.

"Scampi" Salt and Pepper Tiger Prawns and Scrumps, Spiced Tomato ketchup, sunblushed Tomato and Scallion relish.

Smoked Mackerel Pate, charred Mackerel, curried Aioli, pickled Red Onion and Cucumber.

Chicken liver Parfait, Onion chutney and Focaccia.

Crispy Pork bon bon and Belly, Celeriac puree and Remoulade.

FOR MAINS

Roast Co.Antrim Turkey with Honey and Wholegrain Mustard Gammon
Sage, Apricot and Smoked Bacon stuffing with Cranberry and Orange relish.

Roast Sirloin of Beef, Carrot Puree, braised Rib fritter, Yorkshire pudding and mash (£3 Supp).

Leg of Lamb, Shoulder, braised Shank, Basil Pesto Puree, Champ and Courgette.

Roast Pork belly and Loin, Black pudding mousse, roast Carrot and Ginger puree,
wholegrain mustard mash and caramelised Apple puree.

Roast Chicken Supreme, Chicken Drum, Purple sprouting Broccoli
Parsnip puree and Crispy Bacon mash.

Our own 'Leaping Lamb' beer battered Cod
Mushy Peas, triple cooked chunky chips, with beer bread and Tartar.

Dry aged Rib-eye steak, Confit Tomato and Onion ring, Pepper sauce, triple cooked chips (£5 supp).

Catch of the Day
Please ask your server for details.

Organic Vegetable Wellington, Roast Parsnip and puree and McIvor's Cider Chutney.

THEN DESSERT - Please ask a Server for a copy of our wide range of miniatures, choose two.

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.