

A LA CARTE MENU

STARTER

FORAGED WILD MUSHROOM LINGUINI, 48 MONTH AGED PARMESAN, PICKLES GIROLLE, CRISPY GARLIC, CAPER £15

SALT BAKED CELERIAC SOUP, BEEF SHORTTRIB, CASHEL BLUE, NASHI PEAR £14

SILVERHILL DUCK TARTARE, CONFIT EGG YOLK, CARROT, CRISPY POTATO HASH £16

KILKEEL SCALLOP, SQUID INK RISOTTO, LEEK, LEMON, ROE CRACKER £16

WILD WOOD PIGEON, PEARL BARLEY, SWEETCORN, SMOKED PANCETTA BOURGUIGON £15

MAIN COURSE

NORTH ATLANTIC HAKE, CAULIFLOWER, LOBSTER BISQUE, GUBBEEN CHORIZO, AVRUGA CAVIAR £42

MOYLTRA MOILED BEEF SIRLOIN, BEEF CHEEK CROQUETTE, BALSAMIC ONION, BROCCOLI, BÉARNAISE £44

CO. FERMANAGH WILD IRISH VENISON LOIN, BRAISED SHOULDER, SALT BAKED CELERIAC, BEETROOT, RED CABBAGE £40

ROAST BACON LOIN, SMOKED BLACK PUDDING, ST. TOLA GOATS CURD, SUGAR SNAP, CARROT £36

WHOLE DOVER SOLE, SAMPHIRE, MUSSEL, CAPER, BROWN BUTTER [SERVED ON THE BONE] £44

SIDE ORDERS

CRISPY POTATO GRATIN, CONFIT GARLIC, COOLATIN CHEDDAR £6

BBQ HISPI CABBAGE, SRIRACHA, LEMON, CRISPY ONION £6

SPRING ONION & CHIVE **MASHED POTATOES** £6

BROCCOLI, CAESAR DRESSING, TOASTED ALMOND £6

IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE LET US KNOW WHEN ORDERING

PLEASE DO NOT HESITATE TO ASK A MEMBER OF STAFF IF YOU WOULD LIKE WINE RECOMMENDATIONS TO PAIR WITH YOUR DISHES

TASTING MENU

7 COURSE TASTING MENU ALSO AVAILABLE
£80 PER PERSON
ADD WINE PAIRING £60

PLEASE ASK IF YOU WOULD LIKE TO AVAIL OF THIS MENU
SUBJECT TO AVAILABILITY*

DESSERT MENU

"PUMPKIN SPICE" SOUFFLÉ, PEDRO XIMINEZ, CREAM £11
CHEESE ICE-CREAM, WALNUT

CARMELISED PUFF PASTRY, CHOCOLATE CREMEUX, £11
PASSIONFRUIT SORBET

BRAMLEY "APPLE CRUMBLE" ENTREMET, HIBISCUS, £11
BLACKBERRY, VANILLA CREAM

BASQUE CHEESECAKE, IRISH RASPBERRY SORBET, £11
POACHED PEAR, GINGERBREAD

CHEESE £15

IRISH CHEESE PLATE

- KNOCKANORE CHEDDAR, CHILLI JAM
- CASHEL BLUE, GRANNY SMITH APPLE
- COOLEENEY FARM CAMEMBERT, TRUFFLE HONEY

SERVED WITH OLIVE OIL CRACKERS & HERB SALAD

TEA / COFFEE

CAFETIERE OF FRESHLY BREWED **COFFEE** £4

POT OF IRISH BREAKFAST **TEA** £4

HERBAL TEA - £4
CHAMOMILE, GREEN TEA, PEPPERMINT, EARL GREY

DESSERT WINE

FAMILIA MARTÍNEZ FINCA ANTIGUA MOSCATEL 2024 LA MANCHA SPAIN 9.5

SARTARELLI PASSITO VERDICCHIO 2022 MARCHES ITALY 12.5

QUADY WINERY ELYSIUM BLACK MUSCAT 2022 CALIFORNIA, USA 10.5

ROCCA DELLE MACIE VIN SANTO DEL CHIANTI CLASSICO 2019, ITALY 14.5

LIQUEUR COFFEE

YOUR FAVOURITE LIQUEUR BLENDED WITH 8.5
FRESHLY BREWED COFFEE & TOPPED WITH CREAM
MCCONNELL'S WHISKEY, HENNESSEY, DISARONNO,
TIA MARIA, BAILEYS, SAMBUCCA

PORT & SHERRY

BODEGAS HIDALGO AMONTILLADO SHERRY 9

BODEGAS HIDALGO MANZANILLA SHERRY 9

TRIANA PEDRO XIMENEZ SHERRY 10.5

QUINTA DE LA ROSA RUBY PORT 9

QUINTA DE LA ROSA LBV 2019 PORT 9.5

QUINTA DE LA ROSA 10 YEAR OLD TAWNY PORT 11.5

QUINTA DE LA ROSA 20 YEAR OLD TAWNY PORT 16

PLEASE DO NOT HESITATE TO ASK A MEMBER OF STAFF IF YOU
WOULD LIKE WINE RECOMMENDATIONS TO PAIR WITH YOUR DISHES
OR THE COCKTAIL MENU