

## Snacks

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|---|-----|
| Mixed Herb Tear and Share Brioche,<br>Whipped Smoked Butter | 6   |
| Carlingford Oyster Tempura, Sriracha, Lemon                 | 4.5 |
| Coolatin Cheddar Goujeres                                   | 5   |
| Turbot Brawn Fishcakes, Saffron Rouille                     | 6   |
| Pork Belly & Gubbeen Chorizo Croquettes                     | 5   |

## Starters

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| Slow Cooked Wild Irish Venison, Mooncoin Beetroot,<br>Hen of the Woods, Broccoli, Watercress |
| Donegal Oak Smoked Salmon, Celeriac, Passionfruit  |
| “Derry Salad” Irish Ham, Smoked Cheddar, Beetroot,<br>Onion, Salad Cream                     |
| Pressed Chicken Thigh, Red Emalie Potato, Leek ,<br>Thai Green Curry                         |

## Main Course

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| Dry Aged Beef Chateaubriand, Carrot, Turnip,<br>Fresh Horseradish                                   |
| Line Caught Cod, Potato Hash, Bisque, Fennel, Saffron   |
| Free Range Chicken Breast, Chanterelle Mushroom, Smoked<br>Bacon, Baby Onion                        |
| Andarl Farm Pork Belly, Cavolo Nero, Jerusalem Artichoke,<br>Smoked Black Pudding, Green Peppercorn |

## Side Orders

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| Crispy Potato Gratin, Coolatin Cheddar,<br>Caramelised Onion | 5.5 |
| Roast Local Sprouts. Smoked Bacon Espuma,<br>Crispy Bacon    | 5.5 |
| Spring Onion & Chive Mashed Potatoes                         | 5   |
| Spiced Braised Local Red Cabbage                             | 5.5 |

## Dessert

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|---|
| “Tiramisouffle”, Coffee, Marscapone Ice-Cream                       |
| White Chocolate Delice, Blackberry, Milk,<br>Loughshore Honey       |
| Bramley “Apple Crumble” Entrement, Spiced Caramel,<br>Blackcurrant  |
| Young Buck Cheese, Cotes du Rhone Poached Pear,<br>Loughshore Honey |

*If you have any allergies or special dietary requirements, please let us know when ordering*

**2 Course £34**

**3 Course £40**

## Vegetarian Set Menu

### *Snacks*

Mixed Herb Tear and Share Brioche, Whipped Smoked Butter 6

Coolatin Cheddar Goujeres 5

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### *Starters*

Glazed Maitake Mushroom Tartlet, Leek, Potato <sup>v</sup>

Mooncoin Beetroot, Hen of the Woods, Broccoli, Watercress, Caper <sup>v</sup>

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### *Main Course*

Celeriac, Pearl Barley "Risotto", Cavolo Nero, Celery, Smoked Almond <sup>v</sup>

Crispy Potato Hash, Leek, Fennel, Thai Green Curry <sup>v</sup>

### *Side Orders*

Crispy Potato Gratin, Coolatin Cheddar, Caramelised Onion <sup>v</sup> 5.5

Roast Local Sprouts <sup>v</sup> 5.5

Spring Onion & Chive Mashed Potatoes 5

Spiced Braised Local Red Cabbage <sup>v</sup> 5.5

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### *Dessert*

"Tiramisouffle", Coffee, Marscapone Ice-Cream

White Chocolate Delice, Blackberry, Milk, Loughshore Honey

Bramley "Apple Crumble" Entrement, Spiced Caramel, Blackcurrant

Young Buck Cheese, Cotes du Rhone Poached Pear, Loughshore Honey

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**2 Course £34**

**3 Course £40**

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<sup>v</sup> Can be adapted for Vegan