

m e n u

house focaccia & whipped wild garlic butter (v)(va)	6.50
parmesan arancini & truffle mayonnaise (v)	9.50
castelvetrano olives (v)(ve)	4.00
cured & smoked pork belly, house pickles	7.50
salt cod croquettes, nduja & fennel	8.50
potato & leek soup, truffle crème fraiche (v) (gf)	6.50
steak tartare, crisps & espelette (gf)	12.50
spiced cauliflower, ajo blanco & rose harissa (ve,n)	10.50
pastrami cured salmon, remoulade, quail egg dressing (df) (gf)	10.50
crab & chilli spaghetti	11.50
crispy squid, spiced bolognese (ga)	10.50
house gnocchi, purple sprouting broccoli, kale & pesto (ve)	19.00
tyrone chicken supreme, braised leeks, cacciatore sauce (ga)	26.50
cod, galway bay mussels, white beans & seaweed (gf)	27.50
hannans salt aged pork chop, apple & walnut salsa (n)	28.50
tyrone 283g sirloin, grilled scallion & café de paris (gf)	32.50
600g chateaubriand for two, red wine jus & peppercorn sauce	74.00
chips, confit potatoes, truffle chips, picked organic buttered greens, dressed organic leaves, hispi cabbage with chicken skin & almond (n),	each 6.25
dark chocolate cream, pistachio & cherries (n)	8.25
rhubarb crumble baked alaska	9.50
brown bread ice cream & guinness caramel	6.00
sticky toffee madeleines & chantilly (please allow 10 mins)	10.00
cavanbert (cavan), house crackers & chutney	7.50
'friend at hand' whiskey truffles	6.50
irish cheese selection (v) - cashel blue, cooleeney, cais na tire (tipperary)	12.50

(v)vegetarian (ve) vegan (va) vegan amendable (ga) gluten amendable (n) contains nuts
 our suppliers this week: ewings, lisdergan, la rousse, picked organic, green goodness
 please advise your server of any dietary requirements, a discretionary 10% service is added
 to all bills, menus are subject to change

dessert cocktails

after eight martini
baileys, vodka, crème de menthe 13.95

white russian
absolut vodka, kahlua, Cream, milk,
chocolate bitters 13.50

Hazelnut alexander
hennessy v.s., hazelnut liqueur,
chocolate liqueur, cream 13.95

cherry negroni
jawbox gin, cherry brandy, amaretto,
campari 13.00

tiramisu martini
espresso, mascarpone, kahlua,
rum & vodka 14.50

dessert wine

marco porello birbet 9.00
pajzos tokaj aszu 5 puttonyos 2016 11.50

cocktails

amalfi spritz
absolut vodka, limoncello,
lemon juice, sparkling wine 14.50

manhattan
whiskey, sweet vermouth, bitters 13.50

bramble
beefeater, blackberry, citrus 13.50

straight up daquiri
rum, lime juice, simple syrup 13.50

old fashioned
bulliet, angustora bitters, simple syrup 13.50

mojito
bacardi, lime, sugar, mint, soda water 13.50

drunken monkey
bacardi caribbean rum, cherry brandy lime,
pineapple & cherry bitters 14.00

naked & famous
patron tequila, aperol,
green chartreuse, citrus 14.00

very cherry
absolut vodka, cherry brandy, amaretto, citrus,
whites 13.50

beer & cider

birra moretti 0.0% 5.95
lucky saint lager 0.5% 5.95
lucky saint hazy ipa 0.5% 5.95
guinness 0.0% 5.95
armagh cider 0.0% 5.95

champagne by the glass

valdo, etichetta nera, prosecco, Italy 9.00
crémant de loire, brut rosé, saumur, france 10.00
forget-brimont, brut nv 1er cru, champagne, France 17.95

whites by the glass

louis latour, burgundy, france 10.50
entreflores, albarino, rias baixas, spain 8.00
villa wolf, pinot gris, pfalz, germany 9.00
dr loosen, "1" riesling, Mosel germany (v) 7.50
klet brda, ribolla gialla, slovenia 7.00

rosé & orange by the glass

villa wolf, pinot noir rose pfalz, germany 8.00
cramele recas, 'orange', natural wine, romania 7.50

reds by the glass

domaine jean-michel gerin la champine, syrah,
rhône, France 11.50
les hauts de pepys malepere, merlot/cab franc,
languedoc, France 9.00
louis latour, Pinot noir, burgundy, france 8.00
vina bujanda Rioja, tempranillo, spain
michele biancardi, uno piu uno, primitivo,
puglia, italy (v) 8.50

house local serves

copeland irish gin
featuring 12 carefully selected organic
& fair wild botanicals, donaghadee,
co. down 8.00
shortcross
5 year old distillers duo, co. down 12.50
our brewery beer
a small independent brewery based in randalstown,
co. antrim. please ask for today's selection 7.00

waterman's irish coffee
powers irish whiskey served with fresh brewed
cadre coffee, co. antrim. served hot or chilled
like an espresso martini 8.95