

MENU

BREADS

McCanns Apple Juice Maggie's Leap Sourdough & Guinness Treacle Wheaten £14
Brighter Gold Rapeseed Oil, Cultured Butter, Olive Dip

STARTERS

WINE PAIRING

McCanns Apple Juice Maggie's Leap Sourdough & Guinness Treacle Wheaten
Brighter Gold Rapeseed Oil, Cultured Butter, Olive dip

Cacio e Pepe Fagottini
Parmesan, Aged Balsamic Vinegar, Black Winter Truffle

AZ Pinot Grigio (Italy)

Kilkeel Scallop Chowder (£5 Supplement)
Cauliflower Purée, Roasted Cauliflower, Tomato Dust, Nori

MR Sauvignon Blanc (France)

Foie Grass Royale
Soy Glazed Smoked Eel, Dashi, Grapes, Caramelised Almonds,
Sauternes Gel, Brioche

Bollinger Champagne (France)

Sperrin Mountain Vension Tartare
Smoked Aubergine, Verjus, Shallot, Caviar, Grilled Sourdough

PW Pinot Noir (Germany)

MAINS

Co. Armagh Beef Fillet Steak (£10 Supplement)
Ox Cheek Crumble, Truffled Spinach, Leek Emulsion, Leek Ash,
Green Peppercorn Jus

CP Bordeaux Superieur (France)

Sperrin Mountain Vension Tartare
Vension Shoulder Pie, Beetroot Ketchup, Celeriac Purée,
Grand Veneur Sauce

Xanadu Cabernet Sauvignon

Pan-Seared Ardglass Hake
Truffled Parsnip Purée, Salsify, Savoy Cabbage, Barley, Jus Gras

VN Alvarinho (Portugal)

Breaded Northern Irish Chicken Supreme
Pommes Anna, Golden Raisin Puree, Braised Leek, Curried Butter

Xanadu Chardonnay (Australia)

Wild Mushroom & Chestnut Pâté en Croûte
Parsnip Purée, Pickled Shimeji, Madeira Mushroom Jus, Hazelnut Oil

PW Pinot Noir (Germany)

Fish of the Day

SIDES

**Triple Cooked Chips / Gnocchi Mac & Cheese
Confit Garlic & Thyme Carrots / Pomme Purée /
Kale, Lemon & Caper Dressing, Olive Dust**

£6 each

2 COURSES £55 | 3 COURSES £65

**Wine Pairings Are Charged Per Glass / For Allergies & Dietary Requirements,
Please Consult Your Server. A 10% discretionary service charge will be applied.**

Please make any allergies & intolerances known to a member of the team. Although every effort will be made to accommodate your request, we cannot guarantee always meeting your needs.



DESSERT MENU

DESSERTS

Canelé De Bordeaux

Madagascan Vanilla Mascarpone, Caramel Sauce

Gianduja Chocolate Soufflé

Blood Orange, Roasted Vanilla Mousse Ice Cream

Crème Fraîche & Waggle Dance Honey Semifreddo

Rhubarb Sorbet, Rhubarb Consommé, Feuilletine

Kearney Blue Cheese (£5 Supplement)

Glazed Jamaican Cake, Quince Jelly

LIQUEUR COFFEE

Irish Coffee

Bushmills Whiskey

Calypso Coffee

Tia Maria

Baileys Coffee

Baileys Irish cream

Coffee Royale

Hennessy VS Cognac

£10 Each

COFFEE

Americano

£4.50

Cappuccino

£5.50

Café Latte

£5.50

Flat White

£5.50

Espresso

£4.00

Macchiato

£4.50

TEA

Irish Breakfast

Earl Grey

Green with Lemon

Chamomile

Very Berry

£5.00 Each

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