

## STARTERS

<b>BREADED BRIE</b> $\gamma$ (c.d) Cranberry. Apple & Beetroot Chutney	9
<b>BUFFALO WINGS</b> (g.f.a) (c.d) Choose :- Franks Hot Sauce. Blue Cheese Dip :- Crispy Tandoori. Sour Cream & Chilli Dip	10 / 18.5 (lrg incl fries)
<b>SALT 'N' CHILLI PORK RIBS</b> (g.f.a) (c.d) Napa Slaw. Sesame. Ginger & Orange Glaze	10 / 18.5 (lrg incl fries)
<b>CRISPY SESAME CHICKEN</b> (g.f.a) House Salad. Sweet & Sour Dip	10 / 18.5 (lrg incl fries)
<b>SLOW BRAISED CHILLI BEEF NACHOS</b> (c.d) Sour Cream. Smashed Avocado	9 or 15
<b>LEMON + CORIANDER CRISPY TIGER PRAWNS</b> (g.f.a) (c.d) Roast Red Peper & Habanero Chilli Dip	12
<b>DONAGHADEE CRAB CLAWS &amp; PORTAVOGIE PRAWN DUO</b> (g.f.a) (c.d) Cafe de Paris Butter. Toasted Sourdough	15
<b>SUNBLUSH TOMATO &amp; MOZARELLA ARANCINI</b> $\gamma$ (c.d) Pistachio & Basil Dip	10

## SIGNATURE

<b>BLACKENED SALMON</b> (g.f.a) (c.n) Dirty Rice. Pak Choi. Toasted Cashews. Lime & Soy Dressing	24
<b>GOURMET BURGER</b> (g.f.a) (c.d) Seeded Sourdough Bun. Rocket. Tomato. Bacon. Cheddar Onion Ring. Pepper Sauce. Chunky Chips	19/23 (lrg, extra pattie)
<b>HARBOUR CHICKEN STACK</b> (g.f.a) (c.d) Char Grilled Chicken. Jacket Potato. Bacon & Leek Gratin Tobacco Onions. Pepper Sauce	19
<b>BATTERED COD</b> (g.f.a) (c.d) Buttered Peas. Tartar. Chunky Chips	19
<b>H.F.C.</b> (g.f.a) (c.d) Seeded Sourdough Bun. Cajun Fried Chicken Fillet. Rocket. Tomato Mozzarella. Crispy Streaky Bacon. Chunky Chips Roast Red Peper & Habanero Chilli Dip	19
<b>SPICY CHICKEN SKEWER</b> (g.f.a) (c.n) (c.d) Onion. Peppers. Rainbow Slaw. Satay Sauce. Acai Berry Molasses Seeds. Raisins. Truffle & Parmesan Fries	19.5
<b>WILD MUSHROOM STROGANOFF</b> $\gamma$ (g.f) (c.d) Wild Rice. Tenderstem	17 add Beef 20
<b>CAULIFLOWER + QUINOA BURGER</b> $\gamma$ (c.d) Seeded Sourdough Bun. Rocket. Tomato. Mozzarella. Salsa. Fries	18

## SEASONAL

<b>OVEN ROAST SKIN ON COD</b> (g.f) (c.d) Kashmiri Saute Potatoes. Spinach. Asparagus. Roast Peppers Chilli & Star Anise Beurre Blanc	26
<b>CHAR GRILLED COUNTY DOWN VENISON</b> (6oz) (g.f.a) (c.d) Butternut Squash. Parmesan & Thyme Potato Rosti. Celeriac Purée Truffle Buttered Cavolo Nero. Caramelised Shallots. Red Wine Jus	25.5
<b>LEMON &amp; DILL PAN SEARED SEABASS</b> (g.f) (c.d) (c.n) Pea & Pancetta Risotto. Fine Beans. Crispy Leeks Basil & Pistachio Pesto	25
<b>CIDER BRAISED PORK BELLY</b> (g.f) (c.d) Fondant Potato. Beetroot & Apple Purée. Honey Glazed Chantenay Carrots. Chilli & Pineapple Red Wine Jus	24.5

## DRY AGED STEAKS

Starting with the finest locally sourced beef; we dry age the loins for a minimum of four to five weeks for tenderness & flavour.

<b>12oz SIRLOIN</b>	32
<b>10oz RIBEYE</b>	33
<b>8oz FILLET</b>	36
<b>Served With</b> - Roast Tomato. Mushrooms. Greens. Onion Ring. Chunky Chips & Pepper Sauce.	
<b>Steak Add On</b> - Scallops 9. Garlic + Chilli Prawns 9. (steak only add on)	

## STEAK FOR TWO

<b>200z CHATEAUBRIAND</b> - 2 Sauces & 2 Sides	76
<b>Served With</b> - Roast Tomatoes. Mushrooms. Greens. Onion Rings.	

## SIDES

Chunky Chips 4 Fries 4 Truffle & Parmesan Fries 5 Garlic Chips 5 Garlic Fries 4.5 Onion Rings 4 Seasonal Veg Bowl 4.5 House Salad 4. Ricotta & Beetroot Salad 5	
<b>CHIPS &amp; DIPS</b> Sweet Chilli. Garlic Mayo. Pepper Sauce 7.	

## SAUCES

Peppercorn Cream 2 Garlic Butter 2 Madeira Gravy 3 Bernaise 3 Young Buck 3	
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Allergen advice please see your server for details.  
supplements may apply for substitutions to menu

Gluten Free (g.f). Gluten Free Available (g.f.a) Contains Nuts (c.n) Contains Dairy (c.d)