

NIGHT GRAZE



NIBBLES

- Sour dough, home churned butter, tapenade £4.00
- Marinated Olives £4.00

TO START

- Soup of the day – Stout wheaten **(v)** £4.00
- Fivemiletown goat cheese fritters, beetroot, apple, chicory, walnut brittle, aged balsamic **(v)** £5.00
- Salt & chilli squid, wild rocket, Thai lime £6.00
- Sizzling garlic & chilli Portavogie prawns, crusty sourdough, churned butter £6.00
- Wild mushrooms, asparagus, toasted brioche, shaved comte, wild garlic £5.00
- Chicken liver parfait, red onion & pear marmalade, toasted sourdough £6.00
- Confit of duck rolls, blood orange, apple, wild rocket, creamy spicy aioli £6.00
- Pan seared scallops, wilted gem, spring peas, crispy bacon, truffle £7.00

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MAIN COURSE

For our vegetarian menu please ask your food server

- Hereford burger, beef dripping chips, red onion, tomato and rocket leaves £10.00
- Graze seafood linguine, cod, scallops, salmon, smoked salmon, prawns, in a sauvignon cream, parmesan, rocket, truffle oil, garlic toast £14.00
- Pan roast sea bass, crab crushed combers, spring greens, samphire, citrus butter £14.00
- Pan seared scallops, pea & crispy bacon risotto, apple, chicory, rocket salad shaved parmesan, truffle £16.00
- Silverhill duck breast, spring leek potato cake, purple sprouting broccoli, peas, local rhubarb wood land mushrooms, jus £17.00
- Hereford 10oz Chateaubriand, gratin dauphinoise, cauliflower, wild garlic, orest mushrooms, jus £22.00
- Oven baked cod, comber potatoes, local samphire, wild garlic, portavogie spiced crab, sauvignon cream £14.00
- County Monaghan corn fed chicken breast, gratin potato, charred leek, pea wild garlic, woodland mushrooms £13.00
- Spring Finnebrogue estate venison, crispy bacon dauphinoise, local greens, cauliflower burgundy shallots, forest mushrooms, jus £18.00

Side Selection

- Baby boiled, beef dripping chips, mash, garlic sauté, local vegetables, champ, & Graze salad £3.00

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DESSERTS & DESSERT WINE

- Graze lemon meringue, lemon curd, pistachio, poached fruits, raspberry sorbet	£5.00
Sparkling Pink Moscato	£5.00
- Vanilla & rhubarb crème brulee, crème Chantilly, ginger snaps	£5.00
The Sticky End	£6.00
- White chocolate, vanilla, rhubarb pannacotta, mango, pistachio, blood orange sorbet	£5.00
Sparkling Pink Moscato	£5.00
- Warm chocolate fondant, salted caramel, vanilla bean ice-cream chocolate sauce	£5.00
Fonseca 27 Port	£5.00
- Caramelized banana cheesecake, salted caramel, butterscotch sauce	£5.00
Needeburg Late bottle Noble	£5.00
- Ice-cream & sorbet selection	£5.00
- Graze petit fours & coffee	£5.00
- 5 cheeses with water shards Muscat grape chutney	£6.00
Neeerport Ruby	£4.00
Neeerport Choiletta 2005	£8.00
Finish your night off with a frozen Pineau de Charente	£6.00

Prices do not include gratuity for your server. A 10% gratuity will be added to parties of 5 or more. Tipping remains discretionary at all times.

(v) Denotes dishes suitable for vegetarians.

Some dishes contain nuts or nut extract. Please advise your server of any allergies.

All ingredients are selected to give our customers only the highest quality, taste and local provenance. Due to market availability and customer demand, certain items, particularly seafood, may be restricted at times.

Please note that all tables are allocated for a maximum of 1hr & 45 mins thank you

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