

À La Carte Menu

Starters

SCALLOP	£11.95
Pan Seared Kilkeel Scallops, Sweet and Sour Apple Puree, Black Pudding Bon Bon, Salted Hazelnut Brittle	
SOUP	£5.95
Soup of the Day, Homemade Bread	
BEEF	£10.95
Carpaccio of Hannan's Glenarm Shorthorn Beef, Mushroom and Onion Ketchup, Charred Pickled Onion, Crispy Shallot	
CRAB	£11.95
Handpicked Crab and Langoustine Ravioli, Shaved Fennel, Seafood Velouté	
PIGEON	£10.95
Pan Seared Crown of Wood Pigeon, Butternut Squash Risotto, Crispy Sage	
GOATS CHEESE	£9.95
Whipped Fivemiletown Goats Cheese, Heritage Beetroot, Shaved Pear, Honey and Liqueur	

Main Courses

CHICKEN	£19.95
Pot Roast Breast of Irish Chicken, Granola, Braised Pearl Barley, Wild Mushroom, Kale and Chestnut, Thyme and Madeira Velouté	
VENISON	£28.95
Roast Loin of Finnebrogue Venison, Parsnip Puree, Braised Red Cabbage, Braised Venison Vol Au Vent, Bitter Chocolate Sauce	

BEEF

£28.95

Slow Cooked Loin of Hannan's Himalayan Salt Aged Beef, Roast Shallot Puree, Fricassee of Wild Mushroom and Salsify, Burnt Onion, Braised Ox Cheek and Champ

FISH OF THE DAY

Market Price

Butter Roast Fillet of Catch of the Day, Smoked Pomme Puree, Fricassee of Artichoke, Salsify and Leek, Red Wine Sauce

DUCK

£23.95

Honey Soused Breast of Cherry Valley Duck, Confit Autumn Vegetables, Preserved Cherry Sauce

Sides £3.50

Creamed Potato - Triple Cooked Chips – Seasonal Vegetables – House Salad

Puddings

APPLE CRUMBLE

£6.50

Spiced Apple Crumble, Crème Anglaise & Vanilla Ice Cream

CHOCOLATE GANACHE

£6.50

Chocolate Ganache, Honeycomb, Salt Peanut Brittle & Caramelised White Chocolate

RICE PUDDING

£6.50

Vanilla Spiced Rice Pudding, Whiskey Macerated Prunes & Granola

ICE CREAM

£6.25

Selection of Local Drayne's Farm Ice-Creams

CHEESE

Irish and Continental Cheese Board, Frozen Grapes, Quince Jelly, Artisan Cheese Biscuits **£9.50**

Liqueur Coffee's

Baileys Coffee

£6.50

Café Royale

£6.50

Calypso Coffee

£6.50

Irish Coffee

£6.50