



**THE GOOD
FOOD GUIDE**
LOCAL RESTAURANT OF THE YEAR
NORTHERN IRELAND
& OVERALL WINNER

Snacks

Bread, curd, brown butter	3 ½
Smoked eel croquette, gooseberry preserve	5
Crispy olives, goats cheese	3 ½
Cod Cheeks, oyster mayo	4 ½
Rooftop radish, herb yoghurt	4
Homemade black pudding sausage rolls, house ketchup	5

Chilled gazpacho, watermelon, cucumber, prawn toastie	7
Scallop ceviche, pomegranate, pink grapefruit	8
Cured sea trout, beetroot, oyster mayo, trout roe	7
Ravioli of crab, shellfish velouté, sea greens	7
Crispy pheasant egg, English asparagus	7
Caramelized Roscoff onion tart, rooftop salad	6 ½
Liver parfait, smoked eel, apple	7 ½

Braised ox cheek, chimichurri, king oyster mushroom, artichoke	20
Lamb cutlet, smoked yoghurt, samosa, parsley cream	20
Indian spiced monkfish, pilau rice, cucumber and coconut raita	18
Roast fillet of hake, Portavogie prawn linguine, cured egg yolk	20
Fillet of cod, glazed miso chicken wings, salt cod	18

28 day dry aged, grass fed : Rib eye	350g	28	
	Fillet on the bone	350g	30

Sauce: peppercorn /bearnaise / horseradish / chimichurri

Butter: garlic/ smoked chilli/red wine

Sides	3 ½
Mixed leaves	Spring Greens
Tomato and red onion salad	Hand Cut Chips
Cauliflower cheese	Comber Potatoes, Seaweed Butter
Buttered carrots	

- Please note that a 12% discretionary service charge will be added to tables of 6 or more
- Please inform your server of any food intolerances or allergies upon arrival