



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

Snacks

Bread, curd, brown butter	4 ½
Warm crab brioche roll	7
Wine & Brine black pudding croquette, burnt apple	5
Crispy olives, goats cheese	4 ½
Grilled flatbreads, harissa, parsley	4 ½

Pea & ham soup	6 ½
Spiced prawn linguine	7
Soft boiled pheasant egg, potato gnocchi, peas, morels	7
Crispy crubeens, beetroot & horseradish, coppa	7
Cured, torched & smoked mackerel, rhubarb	7 ½
Chicken liver parfait, candied walnuts, Madeira jelly	5 ½
Spiced chickpea purée, scallop & prawn	8

New season lamb, caramelised sweetbreads, sheep's curd, wild garlic	19	
Pan roasted monkfish tail, XO sauce, spring greens	22	
Fillet of cod, young leeks, curried mussels	20	
Organic corn fed chicken, asparagus, morels	20	
Slow cooked short rib, salt baked carrot, crispy tendon	21	
Fillet of hake, Portavogie prawns, sprouting broccoli	20	
28 day dry aged, grass fed : Rib eye	300g	28
Fillet	250g	30

Sauce: peppercorn /bearnaise / horseradish

Butter: garlic/ smoked chilli/red wine

Sides

Tomato & Onion salad	3 ½
Potatoes, Seaweed Butter	3 ½
Hand Cut Chips	4
Spring greens	3 ½
Mixed leaves	3 ½
Purple sprouting broccoli, smoked yoghurt, almonds	4

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