



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

LUNCH MENU

Snacks

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

Celeriac leaf soup, Irish brie & truffle toastie	4
Sea trout tartare, kohlrabi, crème fraiche	4
Pigeon en croute, wild damson	4

Rump of Mourne lamb, spiced pumpkin, smoked yoghurt	10
Fillet of hake, Jerusalem artichoke, smoked bone marrow sauce, cavolo nero	10
Daube of pork, apricots, W&B black pudding	10

10oz ribeye steak, chips, choice of sauce	20
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Sides	3 ½
Mixed leaves	
Hand Cut Chips	
Greens	
New potatoes, seaweed butter	
Roasted roots, honey, black pepper	

Treacle tart, caramelized brown bread ice cream	4
' Jaffa Cake '	4
Caramel tart, blackcurrants	4

- Kindly inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more
- Our game may contain traces of shot