

SUNDAY LUNCH MENU

7th April 2019



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

Snacks

Bread, curd, brown butter	4
Warm crab brioche roll	7
Smoked salmon mousse, soda bread	5
Crispy olives, goats cheese	4 ½
'Nduja, brandade	6

Shellfish cocktail, prawn, Kilkeel crab

Sweetcorn velouté, crab toastie

Pressed duck ham, W&B black pudding croquette, braised hazelnut, caper and raisin

Chicken liver parfait, Madeira jelly, candied walnuts, pickled apple

Smoked fishcake, cured salmon, lemon butter sauce

(All starters served with complimentary homemade breads)

Roast fillet of gurnard, Portavogie prawn ravioli

Rump of Mourne lamb, peas, lettuce, bacon

28 day dry aged beef, Yorkshire pudding, horseradish cream

Fillet of hake, potted shrimp, crispy cheek

Herb roast chicken, celeriac, stuffing

Chocolate, hazelnut, salted caramel

Trifle

Warm custard tart, rhubarb

Plum Bakewell, vanilla

Treacle tart, Connemara whiskey cream

3 courses £28

- 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 and is distributed entirely to staff



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