

## Snacks

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

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Charred baby gem, homemade hummus, sunflower & pumpkin seeds	5 ½
Lentil broth, W&B black pudding sausage roll	6 ½
Shellfish cocktail, crispy scallop	9
Autumn salad, artichoke purée	6
Crab ravioli, samphire, shellfish sauce	7
Cured sea trout, Vietnamese dressing, oyster mayo	6
Game bird salad, romesco, almond	8

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Indian spiced monkfish, yoghurt, pilau rice	22	
Steak pie, beer onions, dry aged beef	24	
Grilled fish on the bone, seaweed butter	(See server)	
Roast rump of Mourne lamb, spiced chickpea, harissa, samosa	21	
Fillet of cod, vegetable pistou, parmesan, basil	20	
Sika venison, parsley root, pickled blackberries	22	
Roast corn fed chicken, young leeks, Madeira	20	
Fillet of hake, prawn ravioli, garden fennel	21	
Braised short rib, burnt onion, crispy tendon	21	
28 day dry aged, grass fed : Rib eye	350g	28
Fillet	200g	30

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Roasted roots	4	Hand Cut Chips	4
Sprouting broccoli, smoked yoghurt, almonds	4	Potatoes, seaweed butter	4
Tomato & Onion salad	3 ½	Mixed leaves	3 ½

- 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
- Be aware all of our game dishes may contain traces of shot



**NATIONAL RESTAURANT AWARDS**  
2018 Winner