

LUNCH MENU



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, tomato chutney | 5 |
| Crispy olives, goats cheese | 4 ½ |
| Grilled flatbreads, harissa, parsley | 4 ½ |

| | |
|---|---|
| Chilled tomato gazpacho, prawn toastie | 4 |
| Pressed ham knuckle, crispy crubeen, piccalilli | 4 |
| Cured & smoked trout, citrus dressing | 4 |

| | |
|---|----|
| Slow cooked pork, apricot, sage, walnut | 10 |
| Fillet of hake, artichoke barigoule | 10 |
| Beef fillet, tongue, gnocchi, leek | 10 |

| | |
|---|----|
| 10oz ribeye steak, chips, choice of sauce | 20 |
|---|----|

Sides

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

| | |
|-----------------------------|---|
| Miso caramel, vanilla | 4 |
| Trifle | 4 |
| Lemon tart, basil, meringue | 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 and is distributed entirely to staff