

WINE & BRINE

Thursday 17th September

Smoked salmon mousse, rye cracker 6 ½
Crispy olives, goats cheese 5 ½
Cured & torched local herrings, dashi, sesame 5*
Game en croute, damson purée, celeriac remoulade 8
Glenarm salmon, fennel à la grecque, caper & raisin 7
Butter poached haddock tart, caviar 9
Roast tomato soup, goat's curd ravioli, pesto 5*
Chicken liver & foie gras parfait, walnut, mustard fruit 7
Stuffed courgette flower, scallop, prawn, chilled gazpacho 9

Roast wood pigeon, smoked beetroot, liver canapé 19
Pan roast Donegal cod, salsify, mussels, oyster emulsion 19
Cured pork belly, salt baked carrot, black pudding 19
Fillet of stone bass, bouillabaisse sauce 12*
Roast Thornhill duck breast, black bean, pak choi 22
Baked lemon sole on the bone, warm tartare sauce, samphire 19
Mourne lamb rump, spiced kofta, smoked aubergine 20
Roasted monkfish on the bone, cauliflower, cumin 22
Steak pie, caramelised onion purée 24
Roast organic chicken, peas, herb pesto, gnocchi 12*
Lisdergan Meats Ribeye/Sirloin (choice of sauce & chips) 28

Charred sweetheart cabbage, miso, sesame 4
Buttered greens 4
Tomato & onion salad 4
Hand cut chips 4
Baby boiled potatoes, seaweed butter 4

Cherry, hazelnut, brandy snap 5*
Baked rice pudding, local damsons 6
Chocolate, salted caramel, vanilla 5 “
Gâteau opéra 6
Lemon posset, lime foam, sablé biscuit 6
White chocolate, Goodberry farm strawberries 6
Selection of Irish cheese, homemade chutney & biscuits 6/10

- *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 given entirely to staff*
- *Kindly be aware that our game dishes may contain traces of shot*
- *Lunch offers are denoted by **

COCKTAILS - ALL £8.50

CLOVER CLUB - GORDONS, CHAMBORD, LEMON, EGG WHITE

GIN BRAMBLE - TANQUERAY, BLACKBERRY LIQUEUR, LEMON

STRAWBERRY & BLACK PEPPER MOJITO - BACARDI, STRAWBERRY, LIME, BLACK PEPPER, MINT

FRENCH MARTINI - GREY GOOSE, CHAMBORD, PINEAPPLE

PROSECCO ROYALE - BLACKCURRANT LIQUEUR, PROSECCO

ARMAGH APPLE GARDEN - SHORTCROSS, APPLE, LEMON ZEST, ELDERFLOWER TONIC

CHAMPAGNE & SPARKLING WINE**GLASS BOTTLE**

PROSECCO DOC SPUMANTE, VENETO, ITALY

8.00 30.00

HENRI CHAMPLIAU CREMANT DE BOURGOGNE ROSÉ

10.00 48.00

DUVAL LEROY CHAMPAGNE, NV

12.00 60.00

BILLECART - SALMON NV

69.00

WHITE

MAYDAY ISLAND SAUVIGNON BLANC, MARLBOROUGH, NZ

7.00 25.00

RENIDEO PINOT GRIGIO, ITALY

6.00 21.00

STONES THROW CHARDONNAY, AUSTRALIA

6.00 21.00

PETH - WETZ RIESLING, RHEINHESSEN, GERMANY

8.00 30.00

BODEGAS CASTRO MARTIN ALBARINO, SPAIN

8.50 32.00

PETER LEHMANN LAYERS WHITE,, AUSTRALIA

7.50 29.00

MUGA RIOJA BLANC, SPAIN

34.00

MAS PUECH PICPOUL DE PINET, FRANCE

28.00

PAUL JABOULET VIOGNIER, RHONE VALLEY, FRANCE

26.00

DOMAINE JEAN DEFAIX CHABLIS, BURGUNDY, FRANCE

43.00

PETER LEHMANN WIGAN RIESLING, EDEN VALLEY, AUSTRALIA

39.00

DOG POINT SAUVIGNON BLANC, MARLBOROUGH, NZ 2018

45.00

LAPOSTOLLE CUVÉE ALEXANDER CHARDONNAY, RAPEL VALLEY, CHILE 2015

44.00

STELLENRUST 52 CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA 2017

44.00

DOMAINE TROUILLET POUILLY FUISSE, BURGUNDY, FRANCE 2017

46.00

ANDRE PERRET CONDRIEU, VIOGNIER, RHONE, FRANCE, 2018

59.00

JUSTIN GIRARDIN SANTENAY, BURGUNDY, FRANCE 2018

49.00

RED

LES OLIVIERS MERLOT, LANGUEDOC, FRANCE

6.00 21.00

CORETO, LISBON, PORTUGAL

6.00 20.00

LES VOLETS MALBEC, FRANCE

6.50 25.00

SANTA ESTADEA, RIOJA CRIANZA, SPAIN

7.00 27.00

RÉSERVE DES ARMOIRIES COTES DU RHONE, FRANCE

6.00 23.00

BOLAND CAPPUCCINO PINOTAGE, PAARL, SOUTH AFRICA

6.50 25.00

PETH - WETZ SPATBURGUNDER (PINOT NOIR), GERMANY

8.50 32.00

HEARTLAND SPOSA E SPOSA DOLCETTO LAGREIN, AUSTRALIA

36.00

DEHESA LA GRANJA, TEMPRANILLO, SPAIN

31.00

DOUROSA TINTO, DOURO, PORTUGAL

32.00

DOMAINE DE TOURELLES, LEBANON

36.00

MONTE DEL FRA VALPOLICELLA RIPASSO, ITALY, 2017

40.00

JOSEF CHROMY PINOT NOIR, TASMANIA, 2016

49.00

CHÂTEAUNEUF DU PAPE, DOMAINE CHARBONNIERE, RHONE, FRANCE, 2013

59.00

BAROLO SERRALUNGA, PIRI LUIGI, ITALY, 2016

59.00

CHÂTEAU VIRAMIÈRE ST EMILION GRAND CRU, BORDEAUX, FRANCE, 2014

49.00