



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

LUNCH MENU

Snacks

Bread, curd, brown butter	4 ½
Warm crab brioche roll	7
Wine & Brine black pudding croquette, burnt apple	5
Crispy olives, goats cheese	4 ½
Grilled flatbreads, harissa, parsley	4 ½

Soft boiled pheasant egg, pulled ham croquette	4
Lamb sweetbreads, watercress, sauce gribiche	4
Cured Glenarm salmon, kohlrabi, crème fraiche, horseradish	4

Organic corn fed chicken, peanut, smoked yoghurt, grelot onions	10
XO glazed fillet of hake, charred spring cabbage, sesame	10
Slow cooked pork cheek, wild garlic, salsa verde	10

10oz ribeye steak, chips, choice of sauce	20
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Sides

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

Glazed lemon tart, basil, meringue	4
Coffee & hazelnut parfait, macaron	4
Tipsy trifle	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