

SUNDAY LUNCH MENU

10th March 2019



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

Snacks

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

Shellfish cocktail, Kilkeel crab, crispy scallop
Split pea & ham soup, toastie
Suckling pig croquette, caper, raisin, remoulade
Herrings on toast, tapenade, tomato fondue
Chicken liver parfait, Madeira jelly, candied walnuts, pickled apple

(All starters served with complimentary homemade breads)

Roast fillet of cod, caviar roe, salt cod
Rump of Mourne lamb, romesco, calçot onion, smoked yogurt
W&B fish pie
28 day dry aged beef, Yorkshire pudding, horseradish cream
Roast corn fed chicken, confit leg

Chocolate, hazelnut, salted caramel
Rhubarb crumble tart, stem ginger
Baked rice pudding, spiced plum jam, shortbread
Warm spice cake, blood orange
Lemon tart, basil, meringue

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