

SUNDAY LUNCH MENU

12th May 2019



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

Snacks

Padron peppers, chimichurri	5
Crispy cod cheek, oyster mayo	5
Warm crab brioche roll	7
Hot & cold Carlingford oysters	6
Crispy olives, goats cheese	4 ½
Crubeens, mustard	5

Shellfish cocktail, sesame prawn toast
Chicken liver parfait, Madeira jelly, candied walnuts
Cured & torched Glenarm salmon, Vietnamese dressing
Warm duck turnover, shallots, beans, sherry vinegar dressing
Sweetcorn velouté, Kilkeel crab, toasted crumpet

(All starters served with complimentary homemade breads)

Roast fillet of hake, chorizo stuffed squid
New season lamb, black olive, confit heirloom tomato
28 day dry aged beef, Yorkshire pudding, horseradish cream
Fillet of cod, salt cod, wild garlic, caviar
Corn fed chicken, English asparagus, peas, gnocchi

Caramelised lemon tart, meringue, basil
Chocolate, salted caramel, vanilla
Baked rice pudding, spiced plum, shortbread
Choux bun, hazelnut, espresso
Sticky toffee, vanilla, smoked toffee sauce

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



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