

## SUNDAY LUNCH MENU

25th November 2018



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

### Snacks

Bread, curd, brown butter	4
Warm crab brioche roll	7
Smoked salmon mousse, soda bread	5
Crispy olives, goats cheese	4 ½
'Nduja, brandade	6
Homemade W&B black pudding sausage roll	6

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Whipped parfait, Madeira jelly, candied walnuts  
Shellfish cocktail, crispy scallop  
Roast tomato soup, goats cheese ravioli  
Pressed game terrine, crab apple chutney  
Cured salmon, smoked salmon, crêpe, cream cheese

(All starters served with complimentary homemade breads)

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28 day dry aged beef, Yorkshire pudding, horseradish cream  
Fillet of hake, shellfish ravioli  
Butter poached pheasant breast, Wellington, bread sauce  
Steamed cod, sesame, spring onion, prawn  
Rump of Mourne lamb, gremolata, gnocchi

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Baked rice pudding, cranberry, shortbread  
Chocolate & salted caramel delice, vanilla  
Treacle tart, Connemara whiskey cream  
"Arctic roll", seasonal fruit jam  
Custard tart, caramelized pear

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
- Please be aware that our game dishes may contain traces of shot