

SUNDAY LUNCH MENU

27th May 2018



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

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

Cured & smoked salmon, citrus dressing
Pressed ham knuckle, crispy crubeen, piccalilli
Sweetcorn velouté, ham toastie
Chicken liver parfait, Madeira jelly, candied walnuts
Shellfish cocktail, crispy scallop

(All starters served with complimentary homemade breads)

28 day dry aged beef, Yorkshire pudding, horseradish cream
Pan roast fillet of mullet, salt cod croquette, cured trout dressing
Rump of Mourne lamb, peas, lettuce
Fillet of hake, clams, lentil dahl, charred greens, smoked yoghurt
Roast corn fed chicken, king oyster mushroom, gnocchi

Chocolate tart, salted caramel, vanilla
Fresh apricot, ginger granola, lemon curd
Trifle
Lemon tart, meringue, basil
Eton mess, seasonal berries

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