

WINE & BRINE

Sunday 27th September

Smoked salmon mousse, rye cracker
Crispy olives, goats cheese
Cured & torched local herrings, dashi, sesame
Game en croute, damson purée, celeriac remoulade
Butter poached haddock tart, caviar (supp 2)
Cauliflower velouté, cheese & ham toastie
Glenarm salmon, fennel à la grecque, caper & raisin
Lamb kofta, chimichurri, couscous, cashews
Liver parfait, walnut, mustard fruit
Stuffed courgette flower, scallop, prawn, shellfish bisque (supp 2)

Game pie, wood pigeon, celeriac
Roasted monkfish on the bone, cauliflower, cumin
Pork belly, carrot, W&B black pudding
Mourne lamb rump, crispy shoulder, smoked aubergine
Organic chicken breast, charred baby gem, houmous
Steak pie, caramelised onion purée (supp 5)
Pan roast Donegal cod, courgette flower tempura, pepperade
Lisdergan Meats beef sirloin, Yorkshire pudding, horseradish cream

Classic custard tart, local damsons
Mixed berry pavlova
Cherry, hazelnut, brandy snap
Gâteau Opéra
Chocolate, salted caramel, vanilla
Carrot cake, candied walnut, orange
Lemon meringue tart
Selection of Irish cheese, homemade chutney & biscuits

3 courses £30

- *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 given entirely to staff*
- *Kindly be aware that our game dishes may contain traces of shot*

COCKTAILS - ALL £8.50

CLOVER CLUB - GORDONS, CHAMBORD, LEMON, EGG WHITE

GIN BRAMBLE - TANQUERAY, BLACKBERRY LIQUEUR, LEMON

STRAWBERRY & BLACK PEPPER MOJITO - BACARDI, STRAWBERRY, LIME, BLACK PEPPER, MINT

FRENCH MARTINI - GREY GOOSE, CHAMBORD, PINEAPPLE

PROSECCO ROYALE - BLACKCURRANT LIQUEUR, PROSECCO

ARMAGH APPLE GARDEN - SHORTCROSS, APPLE, LEMON ZEST, ELDERFLOWER TONIC

CHAMPAGNE & SPARKLING WINE**GLASS BOTTLE**

PROSECCO DOC SPUMANTE, VENETO, ITALY

8.00 30.00

HENRI CHAMPLIAU CREMANT DE BOURGOGNE ROSÉ

10.00 48.00

DUVAL LEROY CHAMPAGNE, NV

12.00 60.00

BILLECART - SALMON NV

69.00

WHITE

MAYDAY ISLAND SAUVIGNON BLANC, MARLBOROUGH, NZ

7.00 25.00

RENIDEO PINOT GRIGIO, ITALY

6.00 21.00

STONES THROW CHARDONNAY, AUSTRALIA

6.00 21.00

PETH - WETZ RIESLING, RHEINHESSEN, GERMANY

8.00 30.00

BODEGAS CASTRO MARTIN ALBARINO, SPAIN

8.50 32.00

WEINRIEDER, GRÜNER VELTLINER, AUSTRIA

8.50 35.00

MUGA RIOJA BLANC, SPAIN

34.00

MAS PUECH PICPOUL DE PINET, FRANCE

28.00

PAUL JABOULET VIOGNIER, RHONE VALLEY, FRANCE

26.00

DOMAINE JEAN DEFAIX CHABLIS, BURGUNDY, FRANCE

43.00

PETER LEHMANN WIGAN RIESLING, EDEN VALLEY, AUSTRALIA

39.00

DOG POINT SAUVIGNON BLANC, MARLBOROUGH, NZ 2018

45.00

LAPOSTOLLE CUVÉE ALEXANDER CHARDONNAY, RAPEL VALLEY, CHILE 2015

44.00

STELLENRUST 52 CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA 2017

44.00

DOMAINE TROUILLET POUILLY FUISSE, BURGUNDY, FRANCE 2017

46.00

ANDRE PERRET CONDRIEU, VIOGNIER, RHONE, FRANCE, 2018

59.00

JUSTIN GIRARDIN SANTENAY, BURGUNDY, FRANCE 2018

49.00

RED

LES OLIVIERS MERLOT, LANGUEDOC, FRANCE

6.00 21.00

CORETO, LISBON, PORTUGAL

5.50 19.00

LES VOLETS MALBEC, FRANCE

6.50 25.00

SANTA ESTADEA, RIOJA CRIANZA, SPAIN

7.00 27.00

RÉSERVE DES ARMOIRIES COTES DU RHONE, FRANCE

6.00 23.00

BOLAND CAPPUCCINO PINOTAGE, PAARL, SOUTH AFRICA

6.50 25.00

PETH - WETZ SPATBURGUNDER (PINOT NOIR), GERMANY

8.50 32.00

HEARTLAND SPOSA E SPOSA DOLCETTO LAGREIN, AUSTRALIA

36.00

DEHESA LA GRANJA, TEMPRANILLO, SPAIN

31.00

DOUROSA TINTO, DOURO, PORTUGAL

32.00

DOMAINE DE TOURELLES, LEBANON

36.00

MONTE DEL FRA VALPOLICELLA RIPASSO, ITALY, 2017

40.00

JOSEF CHROMY PINOT NOIR, TASMANIA, 2016

49.00

BAROLO SERRALUNGA, PIRI LUIGI, ITALY, 2016

59.00

CHÂTEAU VIRAMIÈRE ST EMILION GRAND CRU, BORDEAUX, FRANCE, 2014

49.00

JABOULET CHÂTEAUNEUF DU PAPE LES CÈDRES, RHONE, 2015

59.00