

## SUNDAY LUNCH MENU

28th October 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
Smoked salmon mousse, soda bread	5
Crispy olives, goats cheese	4 ½
'Nduja, brandade	6

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Chicken liver parfait, candied walnut, Madeira jelly  
Shellfish cocktail, crispy scallop  
Lentil broth, W&B black pudding sausage roll  
Layered cured & smoked salmon, fennel, apple  
Crispy crubeens, beetroot & horseradish remoulade, duck ham

(All starters served with complimentary homemade breads)

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28 day dry aged beef, Yorkshire pudding, horseradish cream  
Fillet of hake, butternut squash, brown shrimp, potato gnocchi  
Roast corn fed chicken & leek pie  
Pan roast fillet of cod, prawn ravioli, shellfish sauce  
Rump of Mourne lamb, samosa, harissa, smoked yoghurt

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Caramel tart, brown bread ice cream  
Quince jelly, Sauternes custard, jam doughnut  
Chocolate & salted caramel delice, vanilla  
Glazed lemon tart, meringue, basil  
Carrot cake, cream cheese, candied walnut, confit orange

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