

## SUNDAY LUNCH MENU

29th April 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

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Lentil broth

Pressed ham knuckle, crispy crubeen

Chicken liver parfait, Madeira jelly, candied walnuts

Tartare of salmon, pickled fennel, apple

Shellfish cocktail, crispy scallop

(All starters served with complimentary homemade breads)

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28 day dry aged beef, Yorkshire pudding, horseradish cream

Pan roast fillet of cod, prawn linguine

New season Mourne lamb, harissa, smoked yoghurt, crispy shoulder

Fillet of hake, mussell vichyssoise

Roast corn fed chicken, artichoke, king oyster mushroom

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Chocolate tart, salted caramel, hazelnut

Carrot cake, cream cheese

Buttermilk, macerated plums, shortbread

Lemon tart, meringue, basil

Pavlova, 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