

SUNDAY LUNCH MENU

2nd September 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
Grilled flatbreads, harissa, parsley	6

Charcuterie board (foie gras, rabbit, terrine, parfait) (supp 2)

Cured & torched sea trout, Vietnamese dressing

Roast tomato soup, goats cheese ravioli

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 cod, cockles, romanesco

Rump of Mourne lamb, smoked aubergine, samosa, harissa

Fillet of hake, hispi cabbage, sesame, brown shrimp

Loin of pork en crouete, mustard fruits

Jaffa cake, orange curd, vanilla

Chocolate, sour cherry

Lemon, meringue, basil

Pavlova, seasonal berries

Caramel tart, brown bread ice cream

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