

## SUNDAY LUNCH MENU

7th 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
Grilled flatbreads, harissa, parsley	6

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Chicken liver parfait, celeriac remoulade, candied walnut, Madeira jelly

Shellfish cocktail, crispy scallop

Mushroom velouté, warm brioche

Cured sea trout, Vietnamese dressing

Pressed country terrine, mustard fruits purée, W&B black pudding

(All starters served with complimentary homemade breads)

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28 day dry aged beef, Yorkshire pudding, horseradish cream

Fillet of hake, beef shin cannelloni, Jerusalem artichoke, hazelnut

Roast corn fed chicken, mushroom caramel, gnocchi

Pan roast fillet of cod, broccoli, almonds

Rump of Mourne lamb, samosa, harissa, smoked yoghurt

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Chocolate & salted caramel delice, vanilla

Apple crumble, custard

Glazed lemon tart, meringue, basil

Pavlova, seasonal berries, lemon curd

Warm date & walnut cake, vanilla

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 games dishes may contain traces of shot