



SAMPLE MENU

SNACKS £4

Olives

Hake fritters, curried mayonnaise

Korean fried chicken, gochujang sauce

Artisan sourdough, tapenade **£3/£5**

A LA CARTE

Roasted Drumbeg tomato soup, dried olive and balsamic

£5

Foie gras and chicken liver parfait, apricot, toasted sourdough

£9

Salt and chilli squid, shiso dressing, wasabi

£10

Salad of summer vegetables, artichoke, truffle dressing

£8

Crispy lamb shoulder, anchovy and rosemary dressing, parmesan

£8

Marinated heritage tomatoes, goats curd, black olive molasses, crouton

£7.50

Portavogie crab, herb mayonnaise, sourdough croutons, apple

£9

Braised blade of beef, sourdough crumb, shallot and beer emulsion, cabbage, crispy potato

£19

Roasted violet artichoke, summer vegetables, courgette and basil emulsion

£13

Halibut, fennel, samphire, brown shrimp, dill

£24

Roast wood pigeon, beetroot, cherry

£17.50

Corn-fed Irish chicken, mushroom ketchup, creamed potato, asparagus

£17

Tart fine of caramelised onion and goats cheese, black olive, pickled walnut

£13

Roast hake, courgette and basil emulsion, Jersey Royals, nori butter

£17

Rump of lamb, peas, broad beans and seared lettuce, creamed potato, garlic and rosemary

£23

Roast pork loin, crispy belly, carrot ketchup, crispy potato

£17

Aged sirloin 280g

£27

Fillet steak 225g

£31

Both served with hand cut chips, rocket salad and Café de Paris butter

SIDES £4

Shu champ

Hand cut chips

Summer greens, cider vinegar dressing

Smashed baby potatoes, garlic butter

Rocket and parmesan salad

DESSERTS £6.50

Chamomile parfait, poached peach, mint

Chocolate fondant, dulce de leche ice cream

Butterscotch pot de crème, gingerbread, crème fraîche

White chocolate torte, malted biscuit, cherry, milk ice cream

Local strawberry sorbet and compote, Clandeboye yoghurt, elderflower, meringue

Smashed honeycomb and vanilla ice cream **£5**

Selection of European cheeses, chutney, artisan crackers **£8.50**

DESSERT WINE

La Fleur d'Or Sauternes AC 2012

Gls £6 ½ Btl £25.50

Black Elysium Muscat 2011

Gls £6 ½ Btl £25.50

Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC

Gls £6 ½ Btl £25.50

Chateau d'Orignac Pineau de Charentes **Gls £6**

Service is not included; however, a discretionary 10% service charge will be added to parties of 5 or more.

Please inform your server if you suffer from any food allergies.