



SAMPLE MENU

Set Menu

Button mushroom velouté, tarragon oil & truffled mascarpone

Foie gras and chicken liver parfait, fig chutney, toasted sourdough

Salad of roasted autumn vegetables, sage and rosemary vinaigrette

Korean fried chicken, gochujang sauce

Salt and chilli squid, shiso dressing, wasabi
(£2.5 surcharge)

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Roast hake, warm tartare sauce, crispy capers, crushed potatoes

Corn fed Irish chicken, creamed potato, mushroom puree, seared baby leeks

Braised blade of beef, sourdough crumb, mushroom ketchup, cabbage

Crispy pork belly, crispy pork belly, baked Delicia pumpkin, pumpkin puree, sage beurre
noisette

Miso glazed aubergine, black rice, sauce vierge

Aged sirloin steak, with hand cut chips, rocket salad and Madagascan green peppercorn
sauce
(£6 surcharge)

Selection of side orders included

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Chocolate fondant, fennel and rosemary salted caramel, Clandeboye yoghurt gelato

Lemon posset, shortbread biscuit

Local blackberry sorbet and compote, Clandeboye yoghurt, meringue

Vanilla ice cream, crushed honeycomb

£35

Please inform your server if you suffer from any food allergies
Service is not included, however a discretionary 10% service charge will be added to parties of
five or more