

Appetisers

Artisan Bread, flavoured butter £3	Marinated Olives £2
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Starters

Crispy confit duck leg, spiced orange, red wine
puy lentils
£5.5

Kilkeel Crab and Apple Salad, Brown crab toast
£6

Seared Scallop, Cauliflower, Pistachio
and wild rice granola
£10

Smoked Lamb Nicoise Salad, Lavender Oil
Hay baked red pepper
£7

Heritage beetroot Salad, Goats cheese curd
Candied walnuts
£5

Chefs Soup of the day, warm bread roll,
Irish salted butter
£5

Chicken and leek terrine, date puree,
juniper crumb, pickled red onion
£5.5

Salad of pear, cashel blue and chicory, pickled
grapes, blue cheese dressing, onion ash
£4.5

Main Courses

Blue Seared tuna Steak, Grilled chicory,
oyster tempura, baby corn, ponzu dressing
£15

Parisian gnocchi, wild mushrooms, broad
beans, truffled crème fraiche
£12

Pan fried Cod, watercress mash, crispy hen egg
sea greens, Lobster sauce
£15

Cherry Valley duck breast, salt baked celeriac,
red cabbage, Bordelaise sauce
£16

10oz Salt aged sirloin steak, triple cooked chips
Portobello mushroom, peppercorn cream
£25

Slow cooked beef blade, parsley root, honey
parsnip puree, rosemary jus
£14

Roast butternut squash and cumin tart,
crispy pumpkin tortellini, whipped goats cheese
£13.50

Roast county down chicken, tarragon stuffed
chicken wings, wild mushroom risotto
£13.50

8oz Fillet steak, dauphinoise potato, Madeira jus,
baby rainbow carrots, port shallots
£28

Knife and fork burger; 200g prime mince
patty, Portobello mushroom, gruyere cheese
shallot confit, triple cooked chip
£14

Sides

Triple cooked Chips £4	Honey Roast carrots, pine nuts £3
Skinny Fries £3.5	House salad £2.5
Buttered Champ £3.5	Beer battered onion rings £3
	Sweet Braised Red cabbage £3