

LUNCH MENU

Sheepy Hollow

MODERN IRISH FOOD

Two Courses £26.50
Three Courses £30.00

TO START

Soup of the Day, served with Homebaked Breads

'Scampi' Salt and Pepper Tiger Prawns
Carrot, Coconut and Ginger with a spiced Fennel fritter.

Fivemiletown Goats Cheese custard,
with Date and Walnut loaf, mulled Pear and chutney.

Chicken Liver Parfait and Parma Ham'
Caramelised Onion and Plum jam, Pickled onion and warm Brioche

Oxcheek in caramelised Onion
green peppercorn potato tart with beef crumb

FOR MAINS

Slow-Braised Shortrib of Magheramorne Beef,
Mushroom, pearl Onion and Salsify, Pickled Onion and Caramelised Onion mash. £19.50

6oz Dry Aged Sirloin Steak Sandwich, smoked Garlic and Shallot butter, Caramelised Onion Focaccia
Mushroom ketchup and Chunky Chips. £21.50

Crispy Pork belly and Ham Hock fritter
Roast Carrot, puree, Apricot and Champ croquette. £19.50

Confit Duck leg
Alsace bacon, haricot bean and winter green Cassoulet. £19.50

Smoked Cod and Clam chowder
with smoked bacon, charred sweetcorn and Garlic Potato fondants £18.50

Roast Cauliflower, Young Buck blue and Honey Rissoto. £14.50

'Leaping Lamb' Beer battered Cod, mushy Peas, triple cooked chips,
with Beer bread and Tartar sauce £18.50

THEN DESSERT - Please ask a Server for a copy of our wide range of miniatures

ALLERGIES : Some of our menu items contain nuts, seeds and other allergens.

There is a small risk that tiny traces of these may be in any other dish or food served here.

We understand the dangers to those with severe allergies. Please ask to speak to the duty supervisor who may be able to make an alternative choice.