

THEN DESSERT

All Desserts are served as miniatures so you can enjoy as few or as many as you like, or share as a table

Apple and Pear Crumble
with Vanilla Ice-cream

Dark Chocolate, Coffee and Orange Torte

Mulled fruit Treacle Tart
Lemon curd.

Oatmilk and Pineapple Panna cotta
'Hob nob' crumb.

Sticky Toffee Pudding
with spiced Apple butterscotch

Burnt cream of the day
with Biscotti

Summerberry Queen of puddings

All Miniature Desserts

Two for £6.75
Three for £9.00

Selection of Irish Cheese, Crackers,
Apple and Grape Chutney
For One £9.50

DESSERT WINE

La Fleur d'Or 50cl £4.75
Pineau des Charentes 50cl £5.50

AN IDEAL COMPLIMENT TO OUR
MINIATURE DESSERTS

RELAX, TASTE & ENJOY!



MODERN IRISH FOOD

TO START

Pot Of Soup
Fresh Soup of the Day with Home Baked Breads
£7.95

Pan seared King Scallops
Chicken bone fricasse of Pea, Broadbean and
Asparagus with Coriander crisp.
£11.95

Fivemiletown Goats Cheese fritters,
Smoked Tomato jam, Red Pepper caramel
and drunken Cucumber.
£9.50

Alsace black Bacon and Rabbit
Wild Garlic, Beef fat Carrot and relish,
Baby gem and Scallion.
£9.95

Cured and Torched local Mackerel
Fennel, Apple and Garlic Mustard Yoghurt
with croutons.
£9.50

Steak sarnie", braised rib of beef
Beef dripping Brioche, Celeriac remoulade,
Carrot jam and Sticky shallot
£10.50

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.

Wild Venison loin with braised shank potato tart, red Cabbage puree, pickled Blackberrys and spring florets.

£29.50

‘Surf and Turf’

Poached loin of Cod, crispy Pork belly, Local Shellfish and Sea vegetable cream with Comber earlys.

£24.50

FOR MAINS

Steak of the Day

Please ask Server for details

Dry Aged 6oz Sirloin and braised Rib of Beef
Three corned Leek mash, Caramelised Onion,
Puree with a wild Garlic, Chilli and Shallot dressing

£34.50

Platter of Rarebreed Pork

Roast Loin, crispy Belly, Ham Hock fritter,
Apple and Fennel puree, Celeriac fondant,
roast hassleback baby potatoes

£22.50

Roast Supreme of Chicken

Chicken thigh and Alsace Bacon ballotine,
Charred sweetcorn, puree with Alsace bacon and
Tarragon croquettes.

£22.50

Chefs Catch of the Day

Please ask Server for Details

Dukkah spiced Cauliflower steak

Hazelnut, Pistachio and Sesame, with
Cauliflower Veloute and tenderstem Brocoli
and drunken raisins.

£14.50

FROM THE GARDEN

Drews Cauliflower Cheese £4.50

Organic Greens with Wild Garlic butter £4.50

Roast Organic Root Vegetable £4.50

Pot of Braised Red Cabbage £3.50

Buttery Champ £3.50

Potato, Leek and Mature Cheddar Gratin £3.50

Wild Leaf and Organic Beetroot Salad £3.50

‘Onions’ Three Ways £4.50

French Fried, Caramelised and Chutney

Pepper or Gaelic Sauce £3.50