

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, Rhubarb and Ginger crumble
with Vanilla Ice-cream

White Chocolate Delice and Honeycombe
Caramelised Chocolate and pickled Berry.

Raspberry Cranichan Cheesecake

Oatmilk and Pineapple Panna cotta
'Hob nob' crumb.

Sticky Toffee Pudding
with spiced Apple butterscotch

Burnt cream of the day
with Biscotti

Strawberry and Basil
Black Pepper Shortbread and Merangue.

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.

Pan roasted breast of Duck
and braised Leg bonbon, Roast Beetroot, Tart,
puree and Caramelised Orange.

£29.50

‘Surf and Turf’

Red Wine Poached Monkfish, Smoked Cured
Pork Belly, Celeriac Veloute, Mushroom, Samphire
and Coriander oil.

£24.50

FOR MAINS

Steak of the Day

Please ask Server for details

Chefs Catch of the Day

Please ask Server for Details

£22.50

Dry Aged 6oz Sirloin and braised Rib of Beef
Three Cornered Leek Mash, Caramelised Onion,
Puree with a Wild Garlic, Chilli and Shallot Dressing

£34.50

Dukkah Spiced Cauliflower Steak
Hazelnut, Pistachio and Sesame, with
Cauliflower Veloute and Tenderstem Broccoli
and Drunken Raisins.

£14.50

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

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