

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
Beef dripping Hash brown, Pea puree, Tartar Aioli and Tempura Gherkin.

Fivemiletown Goats Cheese Fritter, roast tomato jam
Red Pepper caramel and drunken Cucumber.

Chicken Liver Parfait and Parma Ham'
Onion Chutney, pickled onion and warm Brioche

Venison Sausage roll
Gherkin ketchup and game chips.

FOR MAINS

Slow-Braised Shortrib of Magheramorne Beef,
Three cornered Leek mash, Caramelised Onion, puree
with a Wild Garlic, shallot and Chilli dressing £19.50

6oz Dry Aged Sirloin Steak Sandwich on Garlic and caramelised Onion Focaccia
Chorizo and Tomato ketchup and Chunky Chips. £20.00

Pan roasted Sugarpit Pork chop
Apple and Fennel puree, Celeriac and Hassleback baby potatoes. £19.50

Braised shoulder of Wild Venison
Chestnut and smoked Bacon Poy Lentils, Beetroot and pickled Blackberry £18.50

Smoked Haddock and Leek fish Pie
with local cheddar mash £18.50

Tomato and red Pepper Couscous
Dukkah spiced seeds, wild Garlic and spring green vegetables. £14.00

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.