LUNCH MENU



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

Rabbit and Black Bacon 'Ceasar salad'

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 leg of Duck Roast Beetroot, Tart, puree and caramekised Orange £19.50

> Fish bonbons Wild Garlic, Shallot and Chilli Rissoto £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