

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

Winterberry 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!



TO START

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

£7.95

Pan seared King Scallops
Chicken and Alsace bacon bonbon,
Spiced Cauliflower puree and Coconut
Margarita Golden Raisins

£11.95

Fivemiletown Goats Cheese custard
Beetroot relish, meadowsweet pickle and
'Hob nob' tuile.

£9.50

McIvors Cider braised Pigs Cheek
Leek and Potato tart, roast Parsnip, crisps
and pickled Apple

£9.95

Smoked Haddock and Fennel Fishcake
Chorizo, Capers and Tomato ketchup

£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 winter florettes.

£29.50

‘Surf and Turf’

Red wine poached Monkfish, Smoked Pork belly, Black Apple glaze, Celeriac veloute, Chestnut Mushroom and Sea vegetable.

£24.50

FOR MAINS

Steak of the Day

Please ask Server for details

Chefs Catch of the Day

Please ask Server for Details

Vegetable sausage roll

Herb and Parmesan Gnocchi, Basil and Courgette

Dry Aged 6oz Sirloin and braised Rib of Beef
Honey and Carrot glazed Carrot, Caramelised
Onion, crumb and roast Garlic mash.

£14.50

£34.50

Platter of Rarebreed Pork

Fillet, crispy Pork belly, Ham Hock and black
pudding. Cabbage and Bacon Roulade,
Parsnip puree and Granny smith.

£22.50

Roast Supreme of Chicken

Chicken and Alsace bacon ballotine, Charred
Sweetcorn and puree, Alsace and Tarragon
croquette.

£22.50

FROM THE GARDEN

Drews Cauliflower Cheese £4.50

Organic Greens, Hazelnut and Meadowsweet. £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