

## 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 Summer Berry Crumble  
with Vanilla Ice-cream

Millionaires Torte  
Roast Milk Chocolate, Caramel and  
Hazelnut crumb with Sesame tuille.

Raspberry Cranichan Cheesecake

Green Tea Panna Cotta  
Caramelised Apple, vanilla and crisps. vegan

Veda with Brown butter Ice-cream  
Burnt Honey, Lemon and Thyme.

Burnt cream of the day  
with Biscotti

Pistachio Sorbet, poached Rhubarb, soup  
and Yellowman. vegan

All Miniature Desserts

Two for £7.50  
Three for £9.50

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!



## FOR MAINS

Steak of the Day  
Please ask Server for details  
£35.00

Dry Aged 6oz Sirloin and braised Rib of Beef  
Mushroom, Pearl Onion and Salsify, pickled Onion,  
caramelised Onion mash and Beef fat crumb.  
£37.50

Platter of Rarebreed Pork  
Roasted Pork loin, crispy Pork belly and Ham Hock,  
Roast Carrot, puree, Apricot jam, with Sage and  
Green Peppercorn Pomme Anna  
£24.50

Roast Supreme of Chicken  
Roast Garlic and Bacon crispy Chicken leg,  
Date puree, Bacon, Leek and Madeira sauce,  
with Champ potato croquette.  
£23.50



## TO START

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

Pan seared spiced King Scallops  
Cod, Fennel, Shallot and Coriander fritter  
crispy capers, pickled Potato and Lemongrass.  
£12.50

Fivemiletown Goats Cheese custard.  
with Date and Walnut loaf, mulled Pear  
and chutney.  
£9.50

Confit Duck leg Hash brown  
Pickled Plum, Date puree, Cucumber  
and Scallion.  
£9.95

Burnt butter poached Cod  
Roasted Cauliflower, puree, Apricot and  
Cod skin crisp.  
£10.95

Pork, Ham Hock and black pudding terrine  
Caramelised Onion and Plum jam, baked Apple  
butter and warm Brioche.  
£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.

Best end of Wild Venison  
with Braised shank Wellington, Celeriac,  
Rhubarb Granola, poach and pickle.  
£33.50

'Surf and Turf'  
Butter Poached Cod and braised Oxcheek,  
Alsace bacon and haricot bean Cassoulet,  
winter greens and Chervil oil.  
£28.50

Chefs Catch of the Day  
Please ask Server for Details  
£26.50

Roast Squash and Fennel Ravioli  
with Carrot, Ginger and Coconut broth  
Fennel, Carrot and Orange salad.  
£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