

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

Dark Chocolate Delice, Honeycomb
and Cherries

Raspberry Cranichan Cheesecake

Cereal Panna cotta, Caramelised Orange
'Hob nob' crumb.*Vegan

Banana bread toast and Caramelised Pineapple,
butterscotch and Cardamon Ice-cream

Burnt cream of the day
with Biscotti

Lemon Meringue, white Chocoalte
and Ginger shortbread.

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!



MODERN IRISH FOOD

FOR MAINS

Steak of the Day
Please ask Server for details
£35.00

Dry Aged 6oz Sirloin and braised Rib of Beef
Roast Carrot, puree, Onion chutney and roast
Garlic mash.
£37.50

Platter of Rarebreed Pork
Roasted sugerpit Pork loin, crispy Pork belly
and Onion potato cake, white Onion puree,
Celeriac, Apple and sage slaw with braised shallot.
£24.50

Roast Supreme of Chicken
Crispy Chicken thigh, Sage and chestnut,
Roast Parsnip, puree, potato fondant and
Cranberry.
£23.50



MODERN IRISH FOOD

TO START

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

Pan seared King Scallops
Chicken, Black pudding and truffle bonbon,
Cauliflower and crispy caper.
£12.50

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

Venison faggot
Jerusalum artichoke rissoto, crisps
and Sage burnt butter.
£9.95

Cod and Prawn roulade
Brown Butter and Lemon crumb with Clam,
Black Bacon and sweetcorn chowder.
£9.95

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, Honey glazed
Beetroot, essence and Blackberry.
£32.00

'Surf and Turf'
Butter Poached Cod, Smoked Cured
Pork Belly, Chorizo croquette, Romesco sauce
and Citrus Greens.
£26.50

Chefs Catch of the Day
Please ask Server for Details
£24.50

Roast Celeriac, Hazelnut, Pistachio and seed
crumble, Jeruslem Artichoke puree, Pearl barley
and spiced Pear.
£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 £4.50
Buttery Champ £3.50
Potato, Leek and Mature Cheddar Gratin £3.50
Wild Leaf and Organic Beetroot Salad £3.50
'Onions' Three Ways £3.50
French Fried, Caramelised and Chutney £4.50
Pepper or Gaelic Sauce £3.50