

## 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.

Sticky Toffee Pudding  
with spiced Apple butterscotch

Burnt cream of the day  
with Biscotti

Strawberry and Basil  
Black Pepper Shortbread and Merangue.

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

## 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  
Jerusalem 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

Braised Rib of 'Corned Beef'  
Gherkin ketchup, Shallot, Mustard emulsion  
and Brioche croutons.

£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

## 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 sugarpit 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

Chefs Catch of the Day  
 Please ask Server for Details

£24.50

Roast Celeriac, Hazelnut, Pistachio and seed  
 crumble, Jerusalem 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	£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	£3.50
Pepper or Gaelic Sauce	£3.50