

LUNCH MENU

Sheepy Hollow

MODERN IRISH FOOD

Two Courses £22.50
Three Courses £27.50

TO START

Soup of the Day, served with Homebaked Breads

'Scampi' Salt and Pepper Tiger Prawns and Monkfish,
Tomato, Fennel and red Pepper ragu.

Fivemiletown Goats Cheese with caramelised Fig,
Red Onion and Treacle marmalade, Date, Walnut and Granola.

Chicken Liver Parfait and Parma Ham,
Onion Chutney and warm Brioche.

Crispy Pork bon bons, Celeriac remoulade and Apple.

FOR MAINS

Slow-Braised Shortrib of Magheramorne Beef,
Carrot fondant, puree, sticky shallot and Chive mash £17.50

Our Own Leaping Lamb Beer Battered Cod, Mushy Peas, Triple Cooked Chunky Chips,
with Beer Bread and Tartar Sauce £14.50

6oz Dry Aged Sirloin Steak Sandwich on Onion Marmalade Focaccia
Sage and Chestnut butter and Chunky Chips £17.50

Crispy Pork Belly and Black pudding mousse
Cabbage and Bacon roulade, Celeriac, Apple and nutmeg £15.50

Braised Leg of Duck
Vinison shank, Beetroot and Barley Rissoto £16.50

Roast Smoked Haddock, poached Egg and burnt butter Hollandaise
Potato tart with floral sprouts £16.00

Cauliflower fondants and veloute, tempura sprouting Brocoli
with spiced Pumpkin seeds £11.00

THEN DESSERT - Please ask a Server for a copy of our wide range of miniatures

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.