

SERVED MON - SAT 12:00PM - 4:00PM 2 COURSE £29.50 | 3 COURSE £36.50

TO START

POT OF ORGANIC CHICKEN & VEGETABLE BROTH WITH FRESHLY BAKED BREADS

'Scampi' Salt & Pepper Prawns, spiced Tomato curry with Fennel jam & vegetable fritter

FIVEMILETOWN GOATS CHEESE

Custard with Carrot cake, Carrot jam, candied Walnut, Endive & Orange.

CHICKEN LIVER PARFAIT

Caramelised Onion Marmalade, & warm Brioche.

SMOKED COD & CAULIFLOWER GRATIN

Lemon & Parsley

HAM HOCK ROSTI POTATO

Black Apple, Mustard Aioli, Scallion & pickled

FOR MAINS

ROAST CO. ANTRIM TURKEY WITH HONEY & MUSTARD GLAZED GAMMON

Sage, Apricot & Smoked Bacon stuffing with Cranberry & Orange relish.

£24.5

BRAISED RIB OF BEEF

Roast Carrot, puree, relish & Caramelised Onion Mash. £21.5

CRISPY PORK BELLY

Savoy, Bacon & Ham Hock roulade, Roast Parsnip, puree & mulled Pear.

19.5

PAN ROASTED COD WITH LEEK VELOUTE

Leek & Potato Gratin & Cauliflower fondant £21.5

6OZ DRY AGED SIRLOIN STEAK SANDWICH

Smoked Garlic & Shallot butter, Mushroom ketchup, caramelised Onion & triple cooked chips.

£26.5

SLOW ROASTED VENISON SHOULDER

Alsace Bacon, Celeriac Cassoulet. £19.5

OUR OWN 'LEAPING LAMB' BEER BATTERED COD

Triple cooked Chips, Mushy Peas, Tartar & beer bread £19.5

JERUSALEM ARTICHOKE & PEARL BARLEY RISOTTO

Baked Camembert, toasted seeds & Sage burnt butter £14.5

THEN DESSERTS

