

## Tasting Menus

Each season we create our special tasting menus, featuring the best and freshest of local produce sourced from our favourite suppliers.

Available as either 5 or 7 courses and based on, but not limited to our a la carte menu, they are a dining experience to savour.

We are more than happy to cater for special dietary requirements and can additionally offer a full vegetarian tasting menu.

**5 course tasting: £45 ~ 7 course tasting: £60**

N.B. We ask that your whole party select the tasting menu for continuity.

## Wine Pairings

The experience can be enhanced by enjoying a glass of carefully selected wine to go with each course, some from our list and some brought in especially for this menu.

**5 course pairing: £25 ~ 7 course pairing: £35**

**5 course 'Cru' pairing: £35 ~ 7 course 'Cru' pairing: £45**

## Starters

<b>Pea Velouté</b> <i>with caper &amp; ham hock tortellini and mint oil</i>	<b>£7.00</b>
<b>ispini Coppa Wrapped Clandeboye Estate Rabbit Loin</b> <i>with rabbit parfait, candied carrots, black sesame tuille and pickled blackberries &amp; gel</i>	<b>£8.50</b>
<b>Cured &amp; Torched Mackerel</b> <i>with mackerel tartare, compressed &amp; pickled watermelon and lemon sherbet</i>	<b>£8.00</b>
<b>Smoked Lough Neagh Eel</b> <i>with Iona Farm pickled celeriac and charred leeks, Goatsbridge Irish caviar and raspberry vinaigrette</i>	<b>£9.00</b>
<b>Iona Farm Beetroot Cannelloni (V)</b> <i>with Fivemiletown goats cheese mousse, honey meringue and ginger &amp; pistachio crumble</i>	<b>£8.00</b>
<b>Ballinteer Quail</b> <i>with confit leg &amp; black pudding Scotch egg, sauce gribiche and homemade soda bread crouton</i>	<b>£8.50</b>

*Our kitchen uses many ingredients, some of which you may be allergic to. We are more than happy to discuss your menu and, where possible, offer dishes that are free from your particular allergen (though there may be traces in the kitchen). Please talk to your waiter when ordering. NOTE: descriptions of dishes DO NOT include all ingredients.*

## Main Course

**Pan Seared Wild Atlantic Bass** **£23.00**

*with Portavogie scallop & mussels, braised flageolet butter beans, white asparagus, smoked bouillabaisse and rouille*

**Keenan's Fishmarket Selection** market price

**Thornhill Farm Duck** **£23.00**

*sous vide breast and crispy leg pastilla  
with English asparagus & green asparagus panna cotta, buttered Girolles and slow cooked egg yolk*

**Mourne Mountain Lamb** **£26.00**

*sous vide rack cannon, slow braised neck, crispy belly & rump  
with truffle potato foam, Fivemiletown goats cheese beignet, textures of Iona Farm celeriac and lamb jus*

**Sous Vide Kilkenny Veal Strip Loin** **£28.00**

*with Osso Bucco, fondant potato, Navarin of Iona Farm vegetables and Marchand de Vin Garzón Tannat*

**Pan Seared Thyme Noisette Gnocchi (V)** **£16.00**

*with Fivemiletown Goats' cheese cream, charred & powdered leeks and white asparagus & bubbles*

**Side Orders** **all £3.95**

*Helen's Bay Organic Garden salad, hand cut triple cooked chips, truffle mash,  
Navarin of Iona Farm vegetables*

## Desserts

**Apricot Brillat Savarin Cheesecake** **£7.50**

*with brûléed lemon & thyme apricot and gel*

**Irish Strawberries** **£7.50**

*parfait, gel & meringue  
with Trentham Noble Taminga macerated strawberries and basil gel, crumble & micro leaf*

**'Build Your Own' Neary Nogs' Chocolate** **£9.00**

*Dominican Republic and Ecuadorian stone ground Corillo bean selection  
with iced raspberries and edible gold leaf*

**Buttermilk Panna Cotta** **£7.50**

*with poached Iona Farm rhubarb, gel & crisp and Maxwell Road honey snow*

**Ispini (Aughnacloy) Cured Charcuterie** **£8.00**

*with Young Buck ice cream and sun-blushed tomato puree*

**Boat House Cheese Slate** **£9.00**

*artisan cheese selection with pickled grapes, celery, crackers, chutney and black truffle honey*

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