

Table d'Hote

Lunch - £26 for 3 courses or £22 for 2 courses

Dinner £30 for 3 courses or £26 for 2 courses

Starters

Pan-Seared Portavogie Scallop

with crispy Skeaghanore duck leg pastilla, Armagh rhubarb relish and rhubarb crisp

Ballinteer Quail

sous vide breast & leg with poached quail egg, crisp filo, charred orange & endive salad

Layers of Heirloom Tomatoes (V)

with basil dust, micro basil and smoked tomato consommé

Main Courses

Keenan's Fishmarket Selection

Smoked Sous Vide Rump of Mourne Mountain Lamb

with Parisienne potato, fricassee of peas & white asparagus and salsa verde

Salty Dog Kitchen Garden Thyme Noisette Gnocchi (V)

with charred and powdered Iona Farm leeks, buttered Morels and slow poached Ards Peninsula duck egg yolk

Side Orders all £3.95

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

Desserts

Irish Strawberry Mille-Feuille

with toasted Macadamias, vanilla cream, compressed strawberries and ice cream

Neary Nogs' Chocolate Pave

*Dominican Republic stone ground Corillo bean
with pistachio praline, black sesame tuile, salted caramel ice cream and coriander*

Irish Cheese Slate

artisan cheese selection with pickled grapes, celery, homemade crackers and chutneys

available Wednesdays, Thursdays and Fridays

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 (although there may be traces in the kitchen). Please talk to your waiter when ordering. NOTE: Descriptions of dishes DO NOT include all ingredients.