

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 suggest that your whole party selects 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

Wild Mushroom Consommé <i>with garlic cream, truffle snow and chive oatcakes</i>	£7.00
Cairnbrooke Rare Beef Salad <i>with pickled & pureed kohlrabi, textures of almond, rocket and 36-month aged Parmesan</i>	£9.00
Hickory Smoked Scottish Salmon <i>with Ballinteer duck egg yolk gel, samphire, crisp salmon skin and chive oil</i>	£8.00
Smoked Lough Neagh Eel <i>with Iona Farm pickled celeriac and charred leeks, Goatsbridge Irish caviar and raspberry vinaigrette</i>	£9.00
Charred Local Brassicas (V) <i>with Iona Farm cauliflower custard, basil emulsion & caviar</i>	£8.00
Ballinteer Farm Quail <i>sous vide breast, leg & fried quail egg with parsnip puree, roast baby beets & puree and charred wild Irish mushroom</i>	£8.50

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 Courses

Sous-vide Ardglass Halibut **£23.00**

with squid ink linguine, local Romanesco & samphire, Champagne bubbles, Irish caviar and chive oil

Local Fishmarket Selection **market price**

Duo of County Kerry Venison **£24.00**

pan-seared loin and compressed shoulder

with fondant potato, granola, textures of celeriac, pickled blackberry gel, fresh blackberry and game jus

Trio of Co. Mayo Lamb **£24.00**

French Trim, crispy breast and spiced kofta, Grace Hill Farm black pudding porridge, buttered spinach,

Beurre noisette Jerusalem artichoke & puree and lamb jus

Carnbrooke Farm Fillet of Beef **£29.00**

with pomme Anna, mushroom ketchup, roast Roscoff onion, compressed tomato and spinach puree

Wild Mushroom Panna Cotta (V) **£16.00**

with chanterelles, truffle gnocchi, sourdough croutons and tarragon oil

Side Orders **all £3.95**

Helen's Bay Organic Garden salad, hand cut triple cooked chips, creamy mash,

roast root vegetables with truffle emulsion

Desserts

Armagh Conference Pear Brillat-Savarin Cheesecake **£7.50**

with stem ginger poached pear and Seifried 'Sweet Agnes' Riesling infused sorbet

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**

São Tomé and Hispaniola stone ground Corillo bean selection

with iced raspberries and edible gold leaf

Tonka Bean Panna Cotta **£7.50**

with poached plum, fennel meringues, honeycomb and Simonsig Vin De Liza gel

Ispini (Aughnacloy) Charcuterie **£8.00**

with crouton of Brighter Gold rapeseed cake, brûlèed fig and house made tomato & onion chutney

Boat House Cheese Slate **£9.00**

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

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