

## 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 or vegan tasting menu.

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

We recommend your entire table selects the tasting menu for continuity.

## Wine Pairings

Your experience can be further enhanced by enjoying a tasting size glass of wine carefully selected to go with each course.

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

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

## Starters

<b>Fivemiletown Goats' Cheese Cannelloni (V)</b>	<b>£8.00</b>
with textures of Iona Farm beets, toasted cashews & praline, Thai basil gel & spheres	
<b>Home Smoked Scottish Salmon</b>	<b>£7.50</b>
with poached grapefruit, cool grapefruit & fennel broth, pickled fennel gel and lemon balm	
<b>Bangor Bay Crab with Crispy Herb Tuille</b>	<b>£9.00</b>
with smoked cauliflower custard, brown crab aioli and chervil jelly	
<b>Ballinteer Farm Quail Trio</b>	<b>£11.00</b>
sous vide breasts, crispy legs and poached egg with Alsace lardon, mushroom dust, homemade ketchup and feuille-de-brick crisp	
<b>Slow Cooked Armagh Pork Belly</b>	<b>£8.50</b>
with celeriac remoulade, 63 <sup>d</sup> duck egg yolk, crispy pickled shallot rings and piccalilli gel	

*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

**Pan-seared Atlantic Turbot** £24.00

with home-made squid ink pasta, roast caraway butternut squash & puree, squid ink tuile and butternut squash bubbles

**Local Fishmarket Selection** market price

**Duo of Craigantlet Mallard** £21.00

sous vide breast and confit leg  
with pearl barley risotto, pickled red cabbage & puree, heritage carrots and game glaze

**Assiette of Mayo Lamb** £25.00

with butter bean puree, torched Roscoff onion, smoked confit garlic and kale crisp

**Trio of Peter Hannan's Beef** £29.00

coffee glazed fillet, cheek cottage pie and compressed short rib  
with textures of Jerusalem artichoke, charred shallots, sauce soubise and smoked olive oil watercress

**Ricotta Gnocchi (V)** £19.00

with charred Iona Farm leek, hazelnut crème and home-made salsa verde

**Side Orders** all £3.95

**Helen's Bay Organic Garden salad**

**Hand cut triple cooked chips**

**Iona Farm vegetables with citrus butter**

## Desserts

**Raspberry Brillat-Savarin Cheesecake** £7.50

with Kirsch poached, fresh & gel, caramelised white chocolate ice cream and salted caramel gel & tuile

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

São Tomé, Dominican Republic & Hispaniola stone ground Corillo bean selection  
with iced raspberries and edible gold leaf

**Cherrywood Smoked Clementine** £7.50

Clementine mousse & gel with chestnut sponge, candied cashews and bee pollen

**Ispini Charcuterie** £8.00

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

**Irish Cheese** £9.00

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

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