

Table d'Hôte

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

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

Starters

Smoked New England Seafood Chowder

with dressed Bangor Bay crab, rouille and crouton

Roast Bone Marrow

*with Irish girolles, crispy pickled shallot rings,
hay baked celeriac puree and marrow jus*

Beetroot Carpaccio (V)

*with Fivemiletown goats' cheese crème, beetroot puree, buttermilk soda crouton,
toasted pine nuts, praline and basil oil*

Main Courses

Local Fishmarket Selection

Slow Cooked Armagh Pork Belly

*with herb gnocchi, buttered rainbow chard & pickled stem
and smoked garlic bubbles*

Girolles Risotto (V)

*with parmesan shavings, chive dust, mushroom meringue shard
and truffle bubbles*

Side Orders all £3.95

*Helen's Bay Organic Garden salad, hand cut triple cooked chips,
Iona Farm vegetables with citrus butter*

Desserts

Blackberry Forest

*black treacle espuma filled ginger snap with textures of blackberry,
honeycomb, brûlèed fig and blackberry sorbet*

Neary Nogs' Chocolate

*São Tomé and Hispaniolan Corillo bean delice
with fresh & poached Irish raspberries, pistachio praline, home-made bitter chocolate sorbet and coriander*

Irish Cheese

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

available lunch & dinner every Wednesday, Thursday, Friday & Sunday and Saturday lunch

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.