

## 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>Ash Rolled Goat's Cheese (V)</b>	<b>£8.00</b>
with artichoke, hazelnut bubbles, leek ash and sesame tuile	
<b>Smoked Lough Neagh Eel a la Veronique</b>	<b>£9.00</b>
with Michel Fonne Gewurztraminer poached grapes, grape gel and chervil bubbles	
<b>Saffron Poached &amp; Torched Ardglass Monkfish Tail</b>	<b>£8.50</b>
with pea, shallot & coriander fricassee, curry and parsley gels, fresh coconut & gel and flatbread crisp	
<b>Craigtlet Pigeon, Iona Farm Leek &amp; Grace Hill Farm Black Pudding Terrine</b>	<b>£8.00</b>
with apricot spherification, fresh radish, Boundary Stout & jus glaze and horseradish spray	
<b>Slow Cooked Armagh Pork Belly</b>	<b>£8.50</b>
with celeriac remoulade, 63° 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

**Fillet of John Dory** **£21.00**  
with Cavanbert & chive crust, truffled Jerusalem artichoke and puree, braised leeks and beurre rouge

**Local Fishmarket Selection** **market price**

**Duo of Skeaghanore Duck** **£22.00**  
sous vide breast and confit leg bon-bon  
with textures of blood orange, buttered Romanesco, herb gnocchi and pan jus

**Assiette of Mayo Lamb** **£25.00**  
with butter bean puree, torched Roscoff onion, smoked confit garlic and kale crisp

**Duo of Wagyu Beef** **£29.00**  
slow roast & glazed tri-tip and sous vide Picanha  
with potato espuma, duck fat roast potato, torched & pureed carrot,  
charred Iona Farm baby leeks, Yorkshire pudding and Bordelaise jus

**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 & gelled raspberries,  
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 berries and edible gold leaf

**Lemon** **£7.50**  
Lemon parfait, curd and gel

**Ispini Charcuterie** **£8.00**  
with olive spherification and breadstick bundle

**Irish Cheese** **£9.00**  
artisan cheese selection with pickled grapes, celery, crackers, chutney and black truffle honey

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