

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

Fivemiletown Goats' Cheese	£7.50
with candied pistachio & basil pave, fresh Armagh apple micro salad, crouton and basil gel	
Cream of Broccoli Soup	£8.00
with purple sprouting broccoli, salt cod mousse, crème fraiche and broccoli shoots	
Dressed Bangor Bay Crab	£9.00
with compressed watermelon, cucumber ketchup and chervil aioli	
Saffron Poached & Torched Ardglass Monkfish Tail	£8.50
with pea, shallot & coriander fricassee, curry and parsley gels, fresh coconut & gel and flatbread crisp	
Sous Vide Craigantlet Pigeon Breast	£9.00
with wild Irish mushroom duxelle, raviolo, white asparagus and smoked game broth	

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

Cured & Pan Seared Atlantic Sea Trout £21.00
with olive crust, roast aubergine, courgette, pickled shallot, lemon confit potato and chervil gel

Local Fishmarket Selection market price

Trio of Irish Chicken £22.00
with black gnocchi, white asparagus, Morels, pea puree and chicken jus

Sous-Vide Skeaghanore Duck Breast £25.00
with confit leg & potato bonbon, textures of blood orange, pickled Romanesco, duck fat snow and Negroni spray

Duo of Wagyu Beef £29.00
slow roast & glazed tri-tip and sous vide rump
with pomme Anna, roast and pureed Heritage carrots, charred Iona Farm leek and wild garlic pesto

Hay Baked Celeriac (V) £19.00
with black pepper croquette, shallot skins and charred leek,
Cabernet Sauvignon vinegar gel and sesame crème

Side Orders all £3.95

Helen's Bay Organic Garden salad

Hand cut triple cooked chips

Iona Farm vegetables with citrus butter

Desserts

Brillat-Savarin Cheesecake £7.50
with textures of rhubarb and rhubarb ripple ice cream

Lemon £7.50
Lemon parfait, curd and gel

'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

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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