

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' Cheesecake (V)	£7.50
with pistachio praline, red onion jam, Parmesan crisp and toasted brioche ice cream	
Dressed Bangor Bay Crab	£9.00
with compressed & torched watermelon, cucumber ketchup and chervil aioli	
Cured & Torched Mackerel	£8.50
with smoked mackerel pâté, Velvet Cloud yoghurt, grapes; pickled & jelly, asparagus and Muscadet gel	
Sous Vide Craigantlet Pigeon Breast	£9.00
with wild Irish mushroom duxelle raviolo, white asparagus and smoked game broth	
Carpaccio of Wagyu Beef	£10.00
with pickled radish, toasted cashew nuts, crispy capers, blackberry bubbles and horseradish snow	

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 Kilkeel Scallops	£24.00
with herb gnocchi, pickled cauliflower & puree, green English asparagus, balsamic gel, smoked tomato oil and snow	
Local Fishmarket Selection	market price
Ring of Kerry Lamb Assiette	£23.00
with violet potato crisps, cucumber; compressed & charred, pickled and ketchup, butter poached broad beans and watercress	
Tasting of Armagh Pork	£23.00
with smoked Alsace bacon rosti, sous-vide baby fennel, sous-vide organic egg yolk, roast Iona Farm carrots and spiced carrot crème	
Wagyu Assiette	£30.00
with Parmesan gnocchi, white asparagus, purple sprouting broccoli, wild garlic pesto and Parmesan crisp	
Home-Made Herb Gnocchi (V)	£19.00
with slow cooked organic egg yolk, seasonal vegetables, chervil aioli & lovage gel	

<u>Side Orders</u>	all £3.95
Helen's Bay Organic Garden salad	
Hand cut triple cooked chips	
Buttered Tenderstem Broccoli with Wild Garlic	

Desserts

Maxwell Road Honey & Clondeboy Estate Yoghurt Parfait	£7.50
with textures of strawberry, lovage gel, honey meringue shard and strawberry sorbet	
Lemon	£7.50
'Build Your Own' Neary Nogs Chocolate	£9.00
São Tomé, Dominican Republic & Hispaniola stone ground Corillo bean selection with iced berries, purees and 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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