

Table d'Hote

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

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

Starters

Butternut Squash Soup

with curry oil & hazelnuts

Mourne Lamb Sweetbreads

with sweetcorn & truffle

Charred Mackerel

with horseradish & cucumber

Main Courses

Local Cod

with Helen's Bay Walled Garden Borlotti beans & broccoli

Confit Mourne Lamb Shoulder

with Scottish Girolles & parsley root

Spelt

with charred onion & watercress

Desserts

Marinated Blackberries

with rosewater & meringue

Neary Nogs' Chocolate Millefeuille

Irish Cheese

with homemade cracker, chutney & grapes

available lunch & dinner every 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.