

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 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

Bangor Bay Lobster	£10.50
Lobster & scallop raviolo, tomato consommé, broad beans & tarragon	
Bangor Bay Crab	£ 9.50
Helen's Bay kohlrabi, pear, hazelnut & crisp chicken skin	
Seared Foie Gras	£11.00
Slow grilled peach, gingerbread & veal jus	
Irish Tomatoes (V)	£ 8.00
Tomato & cherry salad, tomato essence, mint & basil.	

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

Wild Turbot	£23.00
Broccoli, smoked almond pesto, potato & roast chicken jus	
Skeaghanore Duck	£26.00
Walled Garden beetroot, rainbow chard & orange	
Fillet of Irish Beef	£26.00
Ox tongue, girolles, scallion & red wine jus	
Salt Baked Helen's Bay Beetroot (V)	£18.00
Heirloom beetroot, spelt risotto, summer truffle & parsley	

Desserts

Neary Nogs' Chocolate	£8.00
Single Estate Ecuadorian chocolate delice & malted milk ice cream	
Millefeuille	£ 7.50
Raspberry, rosewater, tarragon & lime	
Lemon Parfait	£ 7.50
Blackberry sorbet & gel, meringue & lemon verbena	
Selection of Irish Cheeses	£ 9.00
with hand rolled crackers, chutney & grapes	

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