

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 cannelloni, Hokkaido pumpkin & chorizo	
Bangor Bay Crab	£ 9.50
Helen's Bay kohlrabi, pear, hazelnut & crisp chicken skin	
Craigantlet Pigeon	£ 9.00
with black pudding, quince & port	
Walled Garden Carrots (V)	£ 8.00
Hay baked with caraway seed, radish, hay gel & almond milk	

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 Halibut Violet artichoke, Allium & black truffle	£23.00
Skeaghanore Duck Walled Garden beetroot, rainbow chard & orange	£26.00
Portavo Estate Venison Roasted loin, parsley root & blackberry	£25.00
Risotto (V) Carnaroli rice, Jerusalem artichoke, salsify & truffle	£18.00

Desserts

Neary Nogs' Chocolate Single Estate Ecuadorian chocolate delice & malted milk ice cream	£ 8.00
Millefeuille Espresso, Mascarpone & clementine	£ 7.50
Pineapple Salt baked, rum and raisin parfait, Velvet Falernum & coconut	£ 7.50
Selection of Irish Cheeses with hand rolled crackers, chutney & grapes	£ 9.00

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