



**THE BOAT HOUSE**  
DINING

## **Table d'Hote**

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

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

### **Starters**

**Bangor Bay Crab**

Crème Fraiche, smoked Lough Neagh eel & Armagh apple & hazelnut

**Chicken Ballantine**

Smoked Lisdergan black pudding, shallot, scallion, onion powder & game jus

**Butternut Squash Velouté (V)**

Toasted pine nuts & truffle oil

### **Main Courses**

**Atlantic Cod**

Cauliflower & sea herbs

**Carnbrooke Farm Pork Belly**

Artichoke & salsify

**Truffle Gnocchi (V)**

Wild mushrooms & Wye Valley asparagus

### **Desserts**

**Crème Fraîche Parfait**

Raspberry & rosewater

**Chocolate Mousse**

Salted caramel & artichoke ice cream

**Irish Cheese**

House crackers, chutney & grapes

*available lunch every Thursday to Sunday & as an evening Early Bird (up to 18:30)*

*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.