



## DINNER

Breads & oils £4

Olives £3

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### STARTERS

Prawn gumbo, pork & fennel, spiced rice, green chilli & coriander £9

Chicken liver parfait, golden raisin, hazelnut & sourdough £7

Portavogie crab, avocado, cucumber, strawberry & gazpacho £9

Crisp beef spring roll, soy & honey, chargrilled greens & pickle £8.5

Spring vegetable & Parmesan linguini, baby gem, garden herbs & pistachio nuts £7.5

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### MAINS

Irish duck breast, Parmesan gnocchi pasta, French style peas, lettuce & bacon £20

Roast chicken, buttered spinach, herb stuffing & potato croquette, tarragon & sweetcorn £15

Mourne lamb rump, chargrilled potatoes, spring onions, hummus & rosemary £20

Whiskey maple salmon, potato & cheddar, miso charred greens, dulse & lemon pepper butter £18

Local grilled coley, BBQ squid & chorizo, smoked tomato & crisp potato wedges £15

### Sides £3.5

Triple cooked chips / Mash / Champ / Market vegetables / Mixed leaf salad

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### DESSERT

Spring berry & vanilla cheesecake, jelly & brown sugar snap £6

Lemon custard tart, strawberry Eton mess £6.5

Chocolate truffle, raspberry ruffle, sorbet & hazelnut £6.5

Wild honey panna cotta, ginger cake & BBQ pineapple £6

Fine plate of cheese, fig & almond, chilli jam, quince & biscuits £10