



DINNER

CHARCOAL BURNING OVEN

Breads & oils £3.5

Olives £3

STARTERS

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

Crab mayonnaise, gazpacho, avocado & potato £8

Summer salad, melon, basil, mint & crisp feta £7.5

Potted confit duck, homemade linguine, mushrooms & truffle £8

Salmon gravlax, beetroot hummus, roast pumpkin & sunflower seeds, toast £9

MAINS

Hannan's salt aged sirloin steak, café de Paris butter, triple cooked chips & green beans £28

Roast hake, black truffle risotto, peas, broad beans & lettuce £16

Mourne lamb rump & braised shoulder, sweet potato, "Ras el hanout", peanuts & pomegranate £18.5

Rainbow trout, potato purée, girolles, spinach, smoked ham & Champagne velouté £16.5

Local chicken, Summer vegetables, Parmesan polenta, hazelnuts & roasting juices £13

Sides £3.5

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

DESSERT

70% Dark chocolate truffle slice, peanut butter ice-cream £7

Hazelnut & pear cake, espresso custard, vanilla ice-cream £6

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

Selection of sorbets & berries £5.5

My favourite cheeses, biscuits, smoked chilli jam & golden raisin £9