



SAMPLE SUNDAY LUNCH

Celeriac soup, wild mushrooms & truffle £6

Chicken liver parfait, fig, golden raisin & sourdough £6.5

St Tola ash rolled goats cheese salad, beetroot, multiseed crisp & honey £6.5

Slow cooked duck, pumpkin risotto, vanilla sherry & buttered autumn chard £7.95

Smoked haddock potato cake, Portavogie crab, avocado & gazpacho £7.5

Crisp squid, Marie rose, roquette & lemon £7.50

Local chicken, potato gnocchi, wild mushrooms, burnt onions, truffle & Madeira £14.5

Dry aged sirloin steak, triple cooked chips, roast mushroom & béarnaise £22.5

Mourne black faced lamb rump, roast cabbage, Parmesan polenta, scallions & rosemary £17

Crisp duck breast, celeriac, pear, Comte & garlic gratin potato, pan juices £18

Roast hake, seared scallops, samphire, pork & fennel orzo £16.5

Szechuan peppered monkfish, pak choi, shiitake, teriyaki onions, curry & soy £16.5

Sides £3.5 each

Triple cooked chips / mash / champ / market vegetables / mixed leaf salad

Chocolate truffle, raspberry ruffle, hazelnuts & sorbet £6.5

Wild honey panna cotta, sticky toffee cake, pecan crumble & butterscotch £6

Vanilla ice-cream, honeycomb, candied nuts & chocolate sauce £5.5

Caramel steamed pudding, ice-cream & toffee sauce £6

Selection of Irish & French cheeses, chutney & biscuits £8.5