

## SUNDAY LUNCH MENU

11th February



**THE GOOD  
FOOD GUIDE**  
LOCAL RESTAURANT OF THE YEAR  
NORTHERN IRELAND  
& OVERALL WINNER

### Snacks

Bread, curd, brown butter	3 ½
Warm crab and spring onion roll	6
Wine & Brine black pudding croquette, burnt apple	5
Crispy olives, goats cheese	3 ½
Grilled flatbreads, smoked bone marrow, anchovy, parsley	4 ½

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Cauliflower velouté, cheese & ham toastie  
Shellfish cocktail (prawn, brown shrimp, crab, crispy cod cheek)  
Smoked mackerel rilette, fennel salad  
Salad of heritage beetroot, curds and whey  
Chicken liver parfait, Madeira jelly, candied walnuts

(All starters served with complimentary homemade breads)

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28 day dry aged beef, Yorkshire pudding, horseradish cream  
Fillet of cod, smoked kedgeree  
Roast rump of Mourne lamb, crispy shoulder, harissa, yoghurt  
Organic chicken, mushroom caramel, potato gnocchi, king oyster mushroom  
Roast fillet of pollock, bouillabaisse sauce

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Apple crumble, Connemara whiskey cream  
Chocolate, salted caramel, hazelnut  
Baked rice pudding, macerated plum  
Lemon tart, basil, meringue  
Yoghurt, blood orange, warm almond sponge

3 courses £28

- Kindly inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more
- Our game may contain traces of shot