Snacks

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

Bread, curd, brown butter	3 ½
Crispy olives, goats cheese	3 ½
Cod Cheeks, oyster mayo	4 ½
Pig's head croquette, romesco	4 ½
Crubeens	4
Homemade black pudding sausage rolls, house ketchup	5

Lord Lurgan soup	4 ½
Scallop cooked over coal, seaweed, dashi	8
Pea & broad bean risotto	6
Ravioli of crab, shellfish velouté, sea greens	7
Crispy hen's egg, truffled potato	7
Spiced chickpea, sautéed squid, prawn	7 ½
Cured & torched mackerel, rhubarb, toastie	6

Braised ox cheek, chimichurri, beer onions	18
Rump of Mourne lamb, 'shepherd's pie', buttermilk, wild garlic	20
Indian spiced monkfish, pilau rice, cucumber and coconut raita	16 ½
Roast fillet of hake, shellfish linguine, cured egg yolk	20
Fillet of cod, glazed miso chicken wings, bacalao	17

28 day dry aged, grass fed :	Rib eye	350g	28
	Fillet on the bone	350g	30

Sauce: peppercorn /bearnaise / horseradish / chimichurri
Butter: garlic/ smoked chilli/red wine

Sides 3 ½

Mixed leaves	Spring Greens
Tomato and red onion salad	Hand Cut Chips
Cauliflower cheese	Comber Potatoes, Seaweed Butter
Buttered carrots, wild garlic	

- Please note that a 12% discretionary service charge will be added to tables of 6 or more
- Please inform your server of any food intolerances or allergies upon arrival