



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

## Snacks

Bread, curd, brown butter	3 ½
Smoked eel croquette, gooseberry preserve	5
Crispy olives, goats cheese	3 ½
Cod cheeks, oyster mayo	4 ½
Homemade black pudding sausage rolls, house ketchup	5

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Cured & torched herrings on toast	5
Game consommé, toastie	6
Spiced chickpea, scallop, spring onion, coriander	8
Pigeon en crouete, damson preserve	6
Ewings smoked haddock croquette, curry, spring onion	6
Chicken liver parfait, candied walnuts, Madeira jelly, apple	7

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Roast fillet of cod, chorizo stuffed squid	20
Slow cooked pork belly, smoked eel	18
Game pie, red-legged partridge, mushroom caramel	20
Rump of Mourne lamb, smoked aubergine, harissa, feta	20
Braised short rib, confit king oyster, crispy tendon, chimichurri	20
Roast pigeon, pickled & spiced turnip, cavolo nero	18
Fillet of wild halibut, charred lettuce, sesame, miso, Portavogie prawn	22

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

Sauce: peppercorn /bearnaise / horseradish / chimichurri

Butter: garlic/ smoked chilli/red wine

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Sides	3 ½
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Mixed leaves	Buttered Greens
Tomato and red onion salad	Hand Cut Chips
Roasted roots, honey & black pepper	Comber Potatoes, Seaweed Butter

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- 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
  - Our game dishes may contain shot