



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	5 ½
Wine & Brine black pudding croquette, burnt apple	5
Crispy olives, goats cheese	3 ½
Grilled flatbreads, smoked bone marrow, anchovy, parsley	4 ½
Pork scratching, harissa	4 ½
Crispy cod cheek, oyster mayo	5

Lord Lurgan soup, (chicken oyster, coriander, spring onion)	5
Tandoori quail, fennel & pomegranate, smoked yoghurt	7 ½
Crispy shin croquette, truffle potato, tendon	6
Terrine of ham knuckle & wild rabbit, pickled mushroom, caper & raisin purée	5 ½
Miso glazed mackerel, tartare, heritage beetroot, curd & whey	6
Spiced prawn linguine	7
Crispy hen's egg, wild garlic, pulled ham	5 ½
Seared scallop, seaweed dashi	8

Roast woodcock, liver toastie, mushroom caramel, salsify	22
Braised pig's cheek, parsley root, black pudding, trotter croquette, pickled turnip	19
Roast Thornhill duck, burnt orange, salad of confit leg (for two people)	40
Indian spiced monkfish, coconut yoghurt, Pilau rice, Laksa sauce	22
Fillet of cod, bouillabaisse garnish, rouille	20
Braised short rib, cauliflower cheese, wild garlic	20
Fillet of wild halibut, salsify, Lough Neagh eel, smoked apple purée	22

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

Sauce: peppercorn /bearnaise / horseradish

Butter: garlic/ smoked chilli/red wine

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

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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