

## SUNDAY LUNCH MENU

25th February



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

### Snacks

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| 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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Mushroom velouté, brioche, caramel butter  
Pressed country terrine, salad of pickles, mustard  
Shellfish cocktail (prawn, brown shrimp, crab, crispy scallop)  
Chicken liver parfait, Madeira jelly, candied walnuts  
Fishcake, shellfish bisque, samphire

(All starters served with complimentary homemade breads)

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28 day dry aged beef, Yorkshire pudding, horseradish cream  
Fillet of cod, Portavogie prawn linguine  
Roast rump of Mourne lamb, crispy shoulder, sheep's curd, tapenade  
Organic corn fed chicken, confit leg ravioli, sweetcorn, artichoke  
Steamed fillet of hake, braised squid

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Spice cake, roasted pineapple, star anise  
Eton mess, blackberries  
Chocolate, salted caramel, hazelnut  
Baked rice pudding, macerated plum, shortbread  
Lemon tart, basil, meringue

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