

SUNDAY LUNCH MENU

29th October

Snacks

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

Lentil broth, game sausage roll

Shellfish cocktail, crispy cod cheek

Chicken liver parfait, candied walnuts, apple, Madeira jelly

Cured sea trout, cream cheese, horseradish, pickled apple, spring onion

Pressed ham knuckle terrine, crubeens

28 day dry aged roast rib of beef, Yorkshire pudding, horseradish cream

Rump of Mourne lamb, green olive tapenade, smoked yogurt, sprout tops

Pan roasted gurnard, sauce bouillabaisse, rouille, crouton

Slow cooked organic pork neck, W&B black pudding, cider onion, caper & raisin purée

Fillet of cod, chorizo & feta stuffed squid, caponata

All main course served with seasonal vegetables and potatoes

Lemon, basil, meringue

Chocolate, salted caramel, vanilla

Eton mess, blackberry & apple

Warm Bakewell tart, vanilla

Sticky toffee, ice cream

3 courses £28.00

- Please 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
- All our game may contain shot