



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

LUNCH MENU

Snacks

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

Salad of heirloom tomato & feta, tomato essence	4
Torched mackerel, kohlrabi, cannelloni	4
Beetroot tartare, oyster mayo, ox tongue	4

Steamed plaice, brown shrimp marinière, seasonal greens	10
Slow cooked pork, sweetheart cabbage, black pudding croquette	10
Rump of Mourne lamb, courgette, olive, tomato	10
10oz ribeye steak, chips, choice of sauce	20

Sides	3 ½
Mixed leaves	
Hand Cut Chips	
Spring greens	
New potatoes, seaweed butter	
Buttered carrots	

Raspberry, lavender, Eton mess	4
Lemon tart	4
Coconut panna cotta, spiced pineapple, sorbet	4

- 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