

STARTERS

Duo of Honeydew & Ogen Melon, Opal Basil & Thyme Syrup, Seasonal Fruits, Forest Berry & Champagne Compote	£5.95
Goats Cheese & Leek Tartlet, Red Onion Marmalade, Port & Redcurrant Jus, Olive & Sunblushed Tomato Salad	£5.95
Smoked Haddock & Chorizo Tartlet, Rocket & Baby Leaves, Roast Red Pepper Confit, Basil & Saffron Oil	£6.50
Coconut & Lemon Grass, Chicken Caesar Salad, Crisp Cos Leaves, Garlic Croutons, Smoked Maple Bacon & Parmesan Cheese	£5.95
Duck Parfait in Parma Ham, Tomato Tapenade Crouton, Poached Quail Eggs, Redcurrant & Lemon Jus	£6.50
Hot Smoked Chicken & Duck Salad, Served with Roasted Baby Figs, Balsamic Cherry Tomato, Grilled Herb Foccica Crushed Pesto Dressing	£6.50
Country Pork Terrine, Onion Marmalade, Crostini Bread, Cornichons, Redcurrant & Port Jelly	£6.50
Oven Roast Quail, Wild Mushroom & Chervil Crouton, Parma Ham Wafer, Port & Black Truffle Jus	£6.95
Smoked Salmon & Smoked Halibut Salad, Roasted Fig & Peppered Pear Confit, Homemade Guinness Bread, Baby Corrichons, Smoked Garlic & Lime Mayonnaise	£6.95
Duck Leg Confit, Spiced Red Cabbage Salad, Hoi Sin & Star Anaise Jus	£7.25

SORBETS

Lemon	£3.00
Passion Fruit & Mango	
Coconut	
Raspberry & Strawberry	
Pear	
Raspberry	

SOUPS

Roast Pumpkin & Butternut Squash with Cinnamon Cream	£4.50
French Onion Soup, Parmesan Garlic Crouton	£4.50
Roast Red Pepper, Vine Ripened Tomato & Basil Soup	£4.50
Leek & Potato Soup, Lardons of Crispy Pancetta	£4.50
Traditional Irish Broth	£4.00
Cream of Carrot & Nutmeg Soup	£4.50
Cream of Roast Parsnip Soup, Nutmeg Cream Fraiche	£4.50
Chicken Consommé, Chervil & Tarragon Crepes	£4.95
Cappuccino of Chicken & Sweetcorn Soup, Chilli Oil	£4.50
Swiss Brown Mushroom Soup with Caraway Croutons	£4.50
Smoked Haddock & Potato Soup	£4.50
Cauliflower Soup with Cheese & Chive Croutons	£4.50

Broccoli Soup with Blue Cheese Crème Fraiche	£4.95
Cream of Chicken & Leek Soup, Crispy Smoked Ham Lardons	£4.50
Carrot, Coriander & Ginger Soup	£4.50
Smoked Bacon & Potato Soup	£4.50

All Soups are served with your selection of Sourdough (breads)

Sunblushed Tomato Tapenade, Curry Oil, Olive Oil, Basil Pesto	£1.00
Black Olives with Garlic & Green Olives with Almond	£1.95

MAIN COURSE

Traditional Co. Down King Turkey, Mourne Honey Roast Ham, Sage & Onion Stuffing, Chipolatas Turkey Jus & Cranberry Sauce	£15.95
Roast Stuffed Sirloin of Beef, Swiss Brown Mushroom & Red Onion Farci, Cracked Black Pepper & Brandy Cream, Served with Yorkshire pudding	£19.00
Seared Supreme of Chicken, Goats Cheese & Sunblushed Tomato Farci, Basil & Saffron Cream	£15.95
Chargrilled Fillet of Salmon, Served with Prawn & Smoked Salmon Cream & Poached Dundrum Mussels	£15.00
Rack of Irish Lamb, Rosemary & Thyme Herb Crust, Served with Smoked Garlic & Redcurrant Jus	£22.50
Fillet of Seabass Set on a Lobster, Smoked Bacon & Leek Mash, Served with Bouillabaisse Sauce Jus	£17.00
Honey Roast Rack of Pork, Brambly Apple & Calvados Compote, Served with Leek & Shallot Cream	£15.95
Roast Leg of Lamb, Leek & Thyme Stuffing, Redcurrant & Rosemary Jus	£18.00
Supreme of Chicken, Wild Mushroom & Leek Farci Wrapped in Parma Ham, Roasted with Thyme & Lemon	£15.95
Fillet of Irish Beef, Wild Mushroom & Red Onion Confit, Dijon & Brandy Cream	£25.00
Fillet of Monkfish, Langosteine & Chervil Mash, Saffron & Chorizo Cream	£18.50
Wild Mushroom & Spinach Tortellini, Leek & Chablis Cream, Grilled Asparagus Spears, Sweet Potato & Sour Cream Mash, Shaved Parmesan Cheese (V)	£14.00
Sugar Snap, Broccoli & French Bean Risotto, Goats Cheese & Red Onion Croustade, Warm Cous Cous Potato Salad (V)	£14.00
Sunblushed Tomato Pasta, Opal Basil & Roast Garlic Naan Bread, Smoked Applewood Cheese & Leek Gratin (V)	£14.00

DESSERTS

Baileys Cheesecake with Hazelnut & Vanilla Sauce Anglaise	£5.50
White Chocolate & Raspberry Charlotte, Blueberry Compote	£5.50

Lemon & Raspberry Tart, Praline Cream, Chocolate & Butterscotch Sauce	£5.50
Profiteroles with Chocolate Sauce & Vanilla Cream	£4.95
Passion Fruit Bavoris, Champagne Raspberry, Chocolate Cup	£5.50
Devon Toffee Fudge Cheesecake	£5.50
Crème Brulee Cheesecake, Vanilla Bean & Thyme Anglaise	£5.95
Duo of Dark & White Chocolate Mousse, Chocolate Biscuit Base, & White Chocolate Truffle	£5.50
Champagne & Strawberry Torte	£5.50
Apple, Caramel & Custard Crumble	£5.50
Selection of Irish Cheese with Chutney, Grapes, Celery & Biscuits	£6.00
Petit Fours	£2.00
Cheese Platter available per table of 10 guests, Served with Red & White Frozen Grapes & Celery	£45.00