

Dinner @ 23



THREE COURSES @ £15.95
(Served Monday – Friday)

To Start

Daily Baked Breads
Brioche Rolls & Guinness Wheaten
£2.50

BBQ Local Mackerel
Waldorf Garnish

Duck Liver Parfait, Orange Jelly
Toast & Chutney

Soup du Jour
Please Ask

Gratin of Five mile town Goats cheese
Sandwich, Pickled & Fermented Veg
Basil

To Follow

Slow Cooked (24 Hour)
Dry Aged Beef from Dromara
Bourguignon

Fish du Jour
Crushed Peas
Fried Straw Potatoes

Classic Roast Free Range Chicken
Potato Fondant
Mushroom & Pepper Cream

Rare Breed Pork Shoulder
& Crispy Belly
Peas & Carrots
Cabernet Jus

Side Orders @ £2.50
Thick Cut Chips, Skinny Fries,
Mash Salt n' Vinegar Onion Rings
Seasonal Vegetables

To Finish from our Pastry Chef

Rhubarb & Custard Tart
Stem Ginger Ice Cream

Vanilla Pannacotta, Lemon Curd
Caramel, Flapjack

Milk Chocolate
Hazelnut & Lime Pudding
Yuzu Salt Caramel Ice Cream

Textures of Irish Strawberries
Jelly, Strawberry & Hibiscus Sorbet

Selection of Glaces & Sorbets

Cheeses from Home
Fruit, Wafers & Chutney
£1.50 Supplement

Chocolate Caramels
@ £3.00