



Restaurant 23

Local | Artisan | Land | Sea 

TO START

Brioche Rolls & Guinness Wheaten £2.50

Roast Squab Pigeon, Candied Oats
Celeriac, Cabernet
£ 9.00

Black Truffle & Wild Cép Soup
Bacon, Guinness Wheaten
£ 7.50

Ballotine of Mie Cuit Foie Gras
Raisin Pureé, Smoked Duck, Girolles
£ 7.00

Soup du Jour
£ 5.00

Pan-fried Dived Sea Scallops
Fermented Vegetables, Grapefruit, Wasabi
£ 9.00

Local Crab Fritters & Spiced Pork Belly
Heirloom Tomatoes, Basil
£ 7.00

TO FOLLOW

Hereford Fillet Steak
Braised Jacob's ladder, Celeriac Pureé, Roasting Juices
£ 20.50

Caramelised Thornhill Duck Breast
Carrot & Anise, Fried Potatoes Sablé
Blood Orange Sauce
£ 16.00

Mourne Blackface Lamb
Pickles, Potato Gratin
Mint Jus
£ 16.00

Dromara Dry Aged Rib Eye Steak, Spinach
Pont Neuf Potatoes, Wild Mushroom & Pepper Cream
£ 19.50

Market Fish of the Day
Priced Daily

Rare Breed Pork Plate
Granola, Mustard Velouté
£ 13.95

Extras (£2.00)
Seasonal Vegetables, Skinny Fries
Thick Cut Chips, Mash
Salt 'n' Vinegar Onion Rings