

## **Starters**

### **Cream of Spring Onion and Braised Fennel Soup £8**

Shaved Ginger, Sorrel Oil Infusion, Warm Soda Bread

### **Warm Seabass £10**

Radish, Oyster Mushroom and Avocado Panna cotta, Sauce Vierge

### **Pressed Ham Hock Terrine £9**

Compressed Cucumber and Balsamic Onion, Mustard Aioli, Olive Bread Crisp

### **Goats Cheese Curd £9**

Green Pepper and Lemongrass Gel, Pickled Carrot,  
Printaniere of Summer Vegetables, Curry Oil

### **Duck Liver & Foie Gras Parfait £12**

Smoked Berry Compote, Crispy Sage Leaves, Toasted Brioche, Sage Oil

### **Seared Scallop & Glazed Pork Belly £12**

Bramley Apple, Micro Herbs and Burnt Apple Gel

### **Sautéed Wild Mushrooms £9**

Smoked Garlic, Wilted Spinach and Flat Bread

## **Main Courses**

### **Supreme of Chicken £24**

Celeriac Puree, Alsace Bacon Shard, Roasted Artichoke,  
Snow Peas, Madeira Jus

### **Rack of Mourn Mountain Lamb £28**

Wilted Spinach, Baby Carrot, Redcurrant Jus, Smoked Potato Fondant

### **Tranche of Atlantic Cod £24**

Buttered Samphire, Smoked Salmon Veloute, Pea Puree and Gratin Potato

### **Peter Hannan's Himalayan Salt Aged Fillet of Beef £30**

Roasted Shallot, Onion Puree, Tenderstem, Beef Jus, Pomme Anna

### **Pork Tenderloin £24**

Pancetta, Steamed Portavogie Prawns, Green Beans,  
Romanesco, Potato Fondant, Cider Gel

### **Coffee and Molasses Braised Short Rib of Beef £25**

Barbeque Emulsion, Tenderstem and Beef Jus

### **Wild Mushroom and Truffle Risotto £20**

Deep Fried Romanesco and Parmesan

### **Green Vegetable and Braised Fennel Wellington £20**

Harissa Butter, Micro Herb Salad

### **Sides - £5.00**

Parmesan & Truffle Fries with Truffle Aioli

Fine Beans and Tenderstem Broccoli, Toasted Almonds

Vespers House Salad

Lyonnais Potatoes

## Desserts

### **Chocolate, Caramel and Oatmeal £9**

Candied Pastry Straw, White Chocolate Truffle

### **Bread and Butter Pudding £8**

Bread and Butter Ice-Cream, Pan Purdu and Tea Jelly

### **Feuillantine of Raspberry £8**

Crème Vanille, Raspberry Coulis and Scorched Raspberry

### **Malted Sultana and Treacle Sponge £8**

Spiced Apricot Puree, Malted Milk Ice-Cream, White Chocolate Crumb

### **Spiced Bramley Apple Tart £8**

Toasted Almond, Ginger and Cinnamon Ice-Cream

### **Selection of Local Artisanal Cheese £14**

Homemade Chutney and Biscuits

## Dessert Wine / Port

Glass of Dessert Wine <i>Botrytis Semillon, Valdivieso</i>	£5.50
Glass of 10 year old Tawny Port <i>Warre's Ottima (Portugal, Douro Valley)</i>	£6
Glass of Late Bottled Vintage Port <i>Warre's LBV 2012 (Portugal, Douro Valley)</i>	£5

## Liqueur Coffees

Irish Coffee <i>Bushmills Irish Whiskey</i>	£7
Calypso Coffee <i>Tia Maria</i>	£7
Baileys Coffee <i>Baileys Irish Cream</i>	£7
Coffee Royale <i>Hennessy VS Cognac</i>	£7