

LUNCH MENU

BREADS, OILS & TAPENADE	£4.95
SOUP OF THE DAY (V)	£4.50
CHICKEN LIVER PARFAIT, FIG COMPOTE & TOAST	£7.50
SMOKED CHICKEN CAESAR SALAD	£8.95
WARM ONION TART, HOLLANDAISE SAUCE & MESCLUN	£7.50
EGGS BENEDICT	SALMON £8.50 HAM £6.95
SALT & CHILLI CHICKEN, TOMATO & CHILLI CHEVICE, CRISPY CAPERS & CHILLI DRESSING	£8.50
RISOTTO OF WILD MUSHROOMS, PEAS TARRAGON & CRÈME FRAICHE	£9.95
STRANGFORD LOUGH MOULES MARINIÈRE, WHITE WINE, CREAM, GARLIC, PARSLEY, SHALLOTS & TOAST	£8.95
THAI GREEN CHICKEN CURRY & STICKY YASMIN RICE (VEG OPTION)	£12.95
FISHERMAN'S PIE (SEE SERVER)	£12.95
8OZ IRISH BEEF BURGER, CHOICE OF CHEESE, FRIES, TOMATO & ROCKET SALAD	£11.95
LINGUINI OF ROASTED ROOT VEGETABLES & BLUE CHEESE	£10.95
9OZ DRY AGED SIRLOIN OF INCH ABBEY BEEF, TRIPLE COOKED CHIPS, WATERCRESS & GARLIC BUTTER	£23.95
LOCAL ALE BATTERED HADDOCK, TARTAR SAUCE, MUSHY PEAS, & TRIPLE COOKED CHIPS	£11.95
CONFIT BELLY OF FERMANAGH PORK, MUSTARD MASH, WILTED SPINACH, CAULIFLOWER PUREE & JUS	£13.95

SIDE ORDERS

TRIPLE COOKED CHIPS	£3.95	CHAMP	£3.95
PARMESAN & TRUFFLE FRIES	£3.95	GREENS OF THE DAY	£3.95
MIXED HOUSE SALAD	£2.95	ONION RINGS	£2.95
SWEET POTATO FRIES	£3.95	GREEN BEANS, PARMESAN & SHALLOTS	£3.95

DESSERTS

NOUGAT GLACÉ	£5.95
APPLE TART TATIN & VANILLA ICE CREAM	£5.95
SELECTION OF IRISH & FRENCH CHEESES, APPLE & GRAPE CHUTNEY & BISCUITS	£7.95
A SELECTION OF HOMEMADE ICE CREAMS & SORBETS	£4.95
CHEFS DESSERT OF THE WEEK (SEE SERVER)	£5.95

DESSERT WINE

	GLASS	BOTTLE
WOODSTOCK BOTRYTIS SEMILLION	£4.75	£23.95

MIND-BLOWINGLY BRILLIANT. THIS IS BETTER THAN DE BORTOLI'S NOBLE ONE-AT THE CITRUS FRUIT END OF THE BOTRYTIS SPECTRUM, COATS THE MOUTH WITH SWEET ORANGE PEEL, REAM, HINTS OF PINEAPPLE AND HONEY. AMAZING ACIDITY, INCREDIBLY VIBRANT AND FRESH. GLORIOUS.

PINEAU DES CHARENTES	£5.95	£44.95
-----------------------------	--------------	---------------

THIS IS A SUBTLE BLEND OF AN AGED COGNAC AND RIGOROUSLY SELECTED MERLOT AND CABERNET GRAPES. IT HAS A BEAUTIFUL AMBER COLOUR WITH HINTS OF GOLD WHICH REVEALS SUBTLE AROMAS OF APRICOT, HONEY AND RAISIN. ITS SWEET TASTE IS A CHARMING AND ELEGANT BALANCE OF GRAPE JUICE FLAVOURS AND COGNAC AROMAS.