



THE GOOD
FOOD GUIDE
LOCAL RESTAURANT OF THE YEAR
NORTHERN IRELAND
& OVERALL WINNER

Snacks

Bread, curd, brown butter	3 ½
Smoked eel croquette, gooseberry preserve	5
Crispy olives, goats cheese	3 ½
Cod cheeks, oyster mayo	4 ½
Rooftop radish, herb yoghurt	4
Homemade black pudding sausage rolls, house ketchup	5

Cured & torched herrings on toast	5
Smoked haddock & mature cheddar soup	6
Crab ravioli, bouillabaisse sauce, greens	7
Pressed ham knuckle, beetroot remoulade, smoked eel croquette	6
Wild sea trout rolled in seaweed, mozzarella, heirloom tomatoes	7
Cured foie gras, candied walnuts, Madeira jelly, apple	9

Roast fillet of hake, smoked yoghurt, leeks, peas, bacon	20
Slow cooked pork belly, sauerkraut	17
Rump of Mourne lamb, crispy shoulder, gremolata, cavolo nero	20
Braised short rib, smoked bone marrow, beer onions	20
Roast guinea fowl, 'coq au vin' garnish	18
Fillet of cod, crispy cod cheek, Vietnamese dressing	18

28 day dry aged, grass fed : Rib eye	350g	28
Fillet	350g	30

Sauce: peppercorn /bearnaise / horseradish / chimichurri

Butter: garlic/ smoked chilli/red wine

Sides	3 ½
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Mixed leaves	Spring Greens
Tomato and red onion salad	Hand Cut Chips
Buttered carrots	Comber Potatoes, Seaweed Butter

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- Please note that a 12% discretionary service charge will be added to tables of 6 or more
 - Please inform your server of any food intolerances or allergies upon arrival