



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

## Snacks

Bread, curd, brown butter	3 ½
Christmas stuffing croquette, cranberry	4
Crispy olives, goats cheese	3 ½
Cod cheeks, oyster mayo	4 ½
Homemade black pudding sausage rolls, house ketchup	5

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Cured & torched mackerel on toast	5
Jerusalem artichoke velouté, girolles, brioche	6 ½
Spiced chickpea, scallop, spring onion, coriander	8
Pigeon en croute, damson preserve	6
Ewings smoked haddock croquette, curry, spring onion	6
Game terrine, candied walnuts, Madeira jelly, toast	7

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Roast fillet of cod, chorizo stuffed squid	20
Game pie, red-legged partridge, mushroom caramel	20
Rump of Mourne lamb, smoked aubergine, harissa, feta	21
Pheasant Kiev, cauliflower cheese	20
Braised short rib, confit king oyster, crispy tendon, chimichurri	20
Fillet of wild halibut, charred lettuce, sesame, miso, Portavogie prawn	22

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

Sauce: peppercorn /bearnaise / horseradish / chimichurri

Butter: garlic/ smoked chilli/red wine

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Sides	3 ½
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Mixed leaves	Tomato and red onion salad
Hand Cut Chips	Comber Potatoes, Seaweed Butter
Roasted roots, honey & black pepper	Sprout tops, bacon, chestnut

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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
- Our game dishes may contain shot