



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

Snacks

Bread, curd, brown butter	4 ½
Warm crab brioche roll	7
Wine & Brine black pudding croquette, burnt apple	5
Crispy olives, goats cheese	4 ½
Grilled flatbreads, harissa, parsley	4 ½

Pea & ham soup	6 ½
Spiced prawn linguine	7
Crispy crubeens, beetroot & horseradish, coppa	7
Dutch white asparagus, lamb sweetbreads, morels	9
Cured, torched & smoked mackerel, rhubarb	7 ½
Chicken liver parfait, candied walnuts, Madeira jelly	5 ½
Crispy hen's egg, wild garlic, pulled ham	5 ½
Spiced chickpea purée, scallop & prawn	8

Braised pig's cheek, parsley root, black pudding, trotter croquette, pickled turnip	19
Roast Thornhill duck, burnt orange, salad of confit leg (for two people)	40
Indian spiced monkfish, coconut yoghurt, Pilau rice, Laksa sauce	22
Fillet of cod, bouillabaisse garnish, rouille	20
Braised short rib, salt baked turnip, wild garlic	20
Fillet of stone bass, braised squid, truffled potato	22

28 day dry aged, grass fed : Rib eye	350g	28
Fillet	250g	30

Sauce: peppercorn /bearnaise / horseradish

Butter: garlic/ smoked chilli/red wine

Sides

Tomato and red onion salad	Hand Cut Chips	4 ½
Potatoes, Seaweed Butter	Buttered greens	
Roasted roots, honey & black pepper	Mixed leaves	

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- Please note that a 12% discretionary service charge will be added to tables of 6 or more and is distributed entirely to staff
 - Please inform your server of any food intolerances or allergies upon arrival
 - Our game dishes may contain shot