



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

## LUNCH MENU

### 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

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Crispy crubeens, beetroot, coppa	4
Chicken liver parfait, candied walnuts, Madeira jelly	4
Smoked trout fish cake, brown shrimp, lemon	4

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Organic corn fed chicken, Jerusalem artichoke, king oyster mushroom	10
Pan roasted fillet of gurnard, king cabbage, horseradish butter sauce	10
Rump of Mourne lamb, crispy shoulder, wild garlic	10

10oz ribeye steak, chips, choice of sauce	20
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Sides	3 ½
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Mixed leaves

Hand Cut Chips

Tomato & onion salad

Baby potatoes, seaweed butter

Roasted roots, honey, black pepper

Buttered greens

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Bread & Butter pudding	4
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Poached pears, chocolate mousse, doughnut	4
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Blood orange posset, shortbread	4
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- Kindly inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more and is distributed entirely to staff
- Our game may contain traces of shot