

SUNDAY LUNCH MENU

10th December

Snacks

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

White onion velouté, chorizo & feta ravioli

Shellfish cocktail, crispy scallop

Haddock fishcake, mild curry sauce

Cured salmon, horseradish, dill oil

Game terrine, caramelised quince

(All starters served with complimentary homemade bread)

28 day dry aged roast rib of beef, Yorkshire pudding, horseradish cream

Rump of Mourne lamb, harissa, smoked aubergine, yoghurt

Pan roast hake, cauliflower cheese, Portavogie prawn

Roast corn fed chicken, king oyster mushroom, potato gnocchi, kale

Fillet of cod, spiced kedgerree

All main course served with seasonal vegetables and potatoes

Lemon, basil, meringue

Chocolate, salted caramel, vanilla

Pavlova, blackberries

Cranberry Bakewell tart, vanilla

Baked rice pudding, plum, shortbread

3 courses £28.00

- Please 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
- All our game may contain shot