

SUNDAY LUNCH MENU

1st April 2018



**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

Roast tomato soup, goat's cheese ravioli
Crispy hens egg, pulled ham
Shellfish cocktail (prawn, brown shrimp, crab, crispy scallop)
Chicken liver parfait, Madeira jelly, candied walnuts
Smoked trout fish cake, bouillabaisse sauce

(All starters served with complimentary homemade breads)

28 day dry aged beef, Yorkshire pudding, horseradish cream
Pan roast fillet of gurnard, moules marinière
Roast rump of Mourne lamb, peas, lettuce, curd
Fillet of hake, salt cod croquette, harissa
Roast corn fed chicken, Jerusalem artichoke, white asparagus, morel cream

Chocolate & salted caramel Hot Cross Bun
Pavlova, Yorkshire rhubarb
Plum Bakewell, vanilla ice cream
Arctic Roll, blackberries
Lemon posset, blood orange

3 courses £28

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