

DINNER MENU

Starters

Pan Fried Scallop with Roast Cauliflower Purée, Pickled Cauliflower, Salt Cured Egg Yolk and Apple & Fennel Slaw
£8

Corned Beef Terrine with Homemade Piccalilli and Soda Bread Toast £7

Gin Cured Glenarm Salmon with Lemon and Thyme Gel, Pickled Cucumber, Grated Horseradish, Irish Leaves and
Homemade Wheaten £7

Soup of the Day £5.00

Mains

Roast Chicken Breast with Carrot & Potato Terrine, Local Organic Veg, Carrot, Orange & Anise Purée and Shallot Jus
£14

Rodger's Dry-aged Fillet of Beef with Parsley Mash, Treacle and Stout Glazed Featherblade, Wild Mushroom & Truffle
Salsify and Jus £22

Beetroot Boxy Dumplings with Local Organic Veg and Roast Walnut Cream £13

Pan Fried Cod with Cauliflower & Squid Ink Purée, Local Organic Veg and Stewed Barley £15

Boxty of the Day £13.50

Ask your Server for Details.

Sides

Market Veg £3.20

Garden Salad £2.95

Hand-Cut Chips £3.20

Colcannon £3.50

Champ £3.20

Mash £3.20

Desserts

Brandy Spiced Set Milk, Toasted Oats, Redcurrant and Blackberry Gels, Honey Flapjack £6

Jaffa Cake, Blood Orange Jelly, Triple Sec and Orange Gel, Chocolate Sponge, Vanilla Ice Cream £6

Selection of Irish Cheeses with Biscuits and Chutney £7

Fruit Salad, Apple Sorbet, Winter Fruit Gels, Dehydrated Apple, Poached Pear, Macerated Grapes, Candied Citrus Peel
£6