A LA CARTE

Shandon Stout Wheaten, Irish Butter	£3 *gfa*
Traditional Irish Crubeens, Green Sauce	£4
Killough Oysters, Armagh Apple Cider Vinegar Dressing	£2 (Each) *gf*
Finnebrogue Wagyu Beef Tartare, Dripping Toast	£6 *gfa*

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Danny's Mum's Beef Shin & Vegetable Broth, Wheaten Bread	£6 *gfa*
Market Fish Soup, Ballyhornan Crab Toast	£8 *gfa*
Baked Ballyhornan Scallops, Comber Leeks, Heggarty Cheddar, Brown Butter Bread Crumbs	£12
Irish Game Pithivier, Comber Celeriac, Red Wine Jus	£10
Smoked Mackerel, Sourdough Toast, Beetroot, Horseradish, Watercress	£10 *gf*

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Co. Down Roast Pheasant, Smoked Bacon, Mushrooms & Butterbeans, Double Chicken Stock	£18 *gfa*
Peter Hannan's Slow Cooked Beef Cheek, Mash, Parsnip, Stock	£18 *gfa*
Market Seafood Casserole, Tomato, Fennel, Grilled Sourdough	£20 *gfa*
Whole Market Fish, Beef Dripping Chips, Market Vegetables (Price change daily ask server)	£ *gf*
Peter Hannan's Himalayan Salt Aged Cote De Boeuf for Two, Beef Dripping Chips, Bushmills Whiskey Pepper Sauce, Market Vegetables	£70 *gf*
Beef Dripping Chips	£4 *gf*
Market Vegetables	£4 *gf*
Market Salad	£4 *gf*

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Stock Christmas Pudding, Bushmills Whiskey Custard	£6 *gfa*
Dark Chocolate Mousse, Seville Orange Crème Fraiche, Shortbread	£6 *gfa*
Armagh Apple Crumble, Gingerbread Ice Cream	£6
Pear & Almond Tart, Honeycomb Ice Cream	£6
Young Buck Blue Cheese, Fruit Soda, Armagh Cider Raisins	£6 *gfa*
Vegan Chocolate Ice Cream, Honeycomb	£6 *gfa*

Please advise your server if you have an allergy or any special dietary requirements. Please note that allergens are used on the premises in a shared workspace with shared equipment. Raw shellfish is served on the premises, please be aware this contains shell.
Gf- Gluten free. Gfa- Gluten Free Alternative Available.
Please note that a discretionary 10% service charge is added to all bills. The full amount is paid on to service staff.