

Market Lunch Menu 12-4pm

Shandon Stout Wheaten, Irish Butter	£3 <i>gfa</i>
Market Fish Soup, Grilled Sourdough Bread	£6 <i>gfa</i>
Traditional Irish Crubeens, Green Sauce	£4
Killough Oysters, Armagh Apple Cider Vinegar Dressing	£2 (Each) <i>gf</i>
Roast Cauliflower, Spiced Dahl, Basil & Mint	£6 <i>gfa</i>
Smoked Mackerel Pate, Apple, Beetroot, Horseradish, Sourdough Toast	£6 <i>gfa</i>

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Venison Ragu, Papperdelle Pasta, Kale, Brown Bread Crumbs, Heggartys Cheddar	£11
Crispy Smoked Fish Cake, Lemon Sole, Winter Greens, Mustard Butter Sauce	£13
Beer Battered Coley, Beef Dripping Chips, Mushy Peas, Tartare Sauce	£12
Corn Fed Chicken, Braised Puy Lentils, Organic Root Vegetables, Guanciale, Buttered Mash	£12 <i>gf</i>
Peter Hannan's Pichana Steak, Baby Gem & Celeriac Remoulade, Beef Dripping Chips, Young Buck Butter	£14 <i>gf</i>
Market Seafood Casserole, with Tomato, Fennel, Grilled Sourdough	£16 <i>gfa</i>
Whole Market Fish, Beef Dripping Chips, Market Vegetables (Price change daily ask server)	£ <i>gf</i>

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Beef Dripping Chips	£4 <i>gf</i>
Market Vegetables	£4 <i>gf</i>
Market Salad	£4 <i>gf</i>

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Chocolate Tart, Blood Orange Crème Fraiche	£6
Yorkshire Rhubarb, Baked Vanilla Rice Pudding, Ginger Almond Snap	£6 <i>gfa</i>
Armagh Apple, Cranberry, Hazelnut Crumble, Honeycomb Ice Cream	£6
Young Buck Blue Cheese, Fruit Soda, Armagh Cider Raisins	£6 <i>gfa</i>
Vegan Chocolate Sorbet, Lime Honeycomb	£6 <i>gfa</i>

*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.*