

# Sample

## Evening Menu 5-9pm

Shandon Stout Wheaten, Irish Butter	£3
Traditional Irish Crubeens, Green Sauce	£4
Killough Oysters, Armagh Apple Cider Dressing	£2 <i>gf</i>
Heirloom Tomatoes, Grilled Sourdough, Hegartys Cheddar	£5 <i>gfa</i>
~.~	
Portavogie Prawn Ravioli, Butter Poached Prawns, Tomato & Basil	£10
Market Fish Soup, Ballyhornan Crab Toast	£8 <i>gfa</i>
Crispy Spiced Monkfish, Lobster Mayo, Pickled Cucumber	£9
Roast Co Down Pigeon, Salad, Peas, Guanciale, Baby Gem	£9 <i>gf</i>
Strangford Lough Crab Claws, Garlic Butter, Sourdough Toast	£15 <i>gf</i>
~.~	
Market Seafood Casserole, Tomato & Fennel, Grilled Sourdough	£18 <i>gfa</i>
Rump of Spring Lamb, Summer Couscous Salad, Chargrilled Potatoes, Green Beans, Salsa Verde	£19 <i>gf</i>
Five Spiced Roast Duck Breasts, Confit Leg Sausage Roll, Potato Terrine, Red Wine Cherries	£19 <i>gf</i>
Whole Market Fish, Chunky Chips, Market Vegetables (Price change daily ask server)	£ <i>gf</i>
Peter Hannan's Himalayan Salt Aged Cote De Boeuf for Two, Chunky Chips, Bushmills Whiskey Pepper Sauce, Market Vegetables	£70 <i>gf</i>
Chunky Chips	£4 <i>gf</i>
Market Vegetables	£4 <i>gf</i>
Market Salad	£4 <i>gf</i>
~.~	
Baked Alphonso Mango & White Chocolate Cheesecake, Passion Fruit Sorbet	£6
Dark Chocolate Tart, Vanilla Ice Cream, Amaretto Cherries	£6
Market Strawberries, Lemon Posset, Shortbread	£6 <i>gfa</i>
Young Buck Blue Cheese, Fruit Soda, Apple & Raisin Chutney	£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.*