

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>
Lough Neagh Smoked Trout, Heritage Beetroot, Orange Gremolata	£5 <i>gfa</i>
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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 Breast, Braised Lentils, Organic Root Vegetables, Guanciale	£9 <i>gf</i>
Strangford Lough Crab Claws, Garlic Butter, Sourdough Toast	£15 <i>gf</i>
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Market Seafood Casserole, Tomato & Fennel, Grilled Sourdough	£18 <i>gfa</i>
Chargrilled Free-Range Pork Chop, Creamed Polenta, Local Greens, Roast Carrick Apples	£18 <i>gf</i>
Five Spiced Roast Duck Breast , Confit Leg Stuffed Potato, Hispi Cabbage, Red Wine Pears	£20 <i>gfa</i>
Saddle of Irish Venison, Potato Gnocchi, Slow Cooked Shoulder, Leek & Mushrooms	£22 <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>
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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.