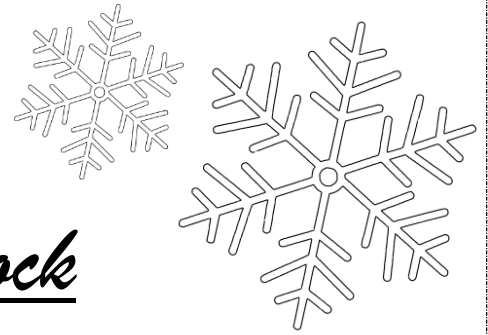


£38 Three Course Lunch
£48 Three Course Dinner



Christmas At Stock

Danny's Mum's Beef Shin & Vegetable Broth, Stock Wheaten Bread, Whipped Irish Butter
Chargrilled Squid, Romesco Sauce, Toasted Almonds, Chicory, Fennel & Orange Salad *gf*
Game & Wild Mushroom Pithivier, Celeriac & Truffle Puree
Smoked Salmon, Potato & Chive Tart, Apple & Celeriac Remoulade
Spiced Falafels, Cucumber & Mint Riata, Pickled Carrots, Shallots & Raisins *gf*

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Butter Roast Turkey, Ham, Chestnut & Cranberry Stuffing, Chipolatas, Gravy *gfa*
Portavogie Prawn & Basil Stuffed Sole, Prawn Bisque, Confit Fennel *gf*
Peter Hannan's Angus Sirloin Steak, Chunky Chips, Bushmills Pepper Sauce (£5 supp) *gfa*
Co Down Pheasant Wrapped in Proscuitto, Braised Red Cabbage, Roast Apple & Parsnips *gf*
Roast Cauliflower, Spiced Dahl, Curried Raisins, Caper Dressing *Ve & gf*

All served with Market Vegetables & Potatoes

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Stock Christmas Pudding & Spiced Plum Tart, Orange Crème Fraiche
Baked White Chocolate & Coconut Cheesecake, Mango Sorbet
Armagh Apple & Blackberry Crumble, Vanilla Ice Cream
Pavlova, Winter Fruit Compote, Vanilla Cream *gf*
Young Buck Blue Cheese, Fruit Soda, Armagh Apple Chutney *gfa*
Vegan Salted Caramel Ice Cream, Chocolate & Lime Honeycomb *gf*

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. Game dishes may contain Lead Shot pieces. Gf- Gluten Free. Gfa- Gluten Free Alternative Available. All dishes are prepared in the same kitchen as gluten-containing foods. Please note that a discretionary 10% service charge is added to all bills. The full amount is paid on to service staff.

