

• S T O C K •

KITCHEN & BAR

Snacks

Carlingford Oysters, Shallot & Armagh Apple Dressing	£4 <i>gf (each)</i>
Stock Wheaten Bread, Whipped Irish Butter	£5
Traditional Irish Crubeens, Green Sauce	£5
Courgette Fries, Lemon, Parmesan	£6

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Starters

Chargrilled Squid, Toasted Almonds, Romesco Sauce, Chicory & Fennel Salad	£15 <i>gf</i>
Poached Lobster Ravioli, Lobster Bisque, Tomato & Basil	£16
Roast Co. Down Pigeon, Game & Wild Mushroom Pithivier, Celeriac & Truffle Puree	£14
Strangford Crab, Celeriac & Apple Remoulade, Brown Crab Arancini	£14
Pan Seared Scallops, Lentils, Champagne Velouté & Crispy Root Veg	£15

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Mains

Dover Sole & Portavogie Prawn Roulade, Fennel & Orange Confit, Potato Gnocchi, Bisque	£28 <i>gfa</i>
Rump of Wicklow Venison, Braised Faggot, Buttered Mash, Winter Greens, Red Wine Jus	£28
Co. Down Roast Pheasant wrapped in Parma Ham, Braised Red Cabbage, Potato Terrine, Roast Parsnips, Apple & Armagh Cider Jus	£28 <i>gf</i>
Whole Market Fish on the Bone, Roasted Fish Bone Sauce, Market Vegetables, Proper Chips (<i>See Server for details</i>)	£ <i>gfa</i>
Slow Cooked Beef Cheek, Buttered Mash, Kale, Roast Red Wine Shallots	£28 <i>gfa</i>
Peter Hannans Sirloin Steak, Red Wine Roast Shallots, Proper Chips, Market Vegetables, Pepper Sauce	£35 <i>gf</i>
Peter Hannan's Cote de Bœuf for Two, Red Wine Roast Shallots, Proper Chips, Market Vegetables, Pepper Sauce	£90 <i>gf</i>

Shellfish Notice : While we strive to ensure the safety and provenance of our shellfish, customers should note that there is always a risk attached to the consumption of raw shellfish. By ordering shellfish, all customers must accept this small risk. Allergens are used on the premises in a shared workspace with shared equipment. Game dishes may contain shot pieces.

GF – Gluten Free. GFA – Gluten Free Available with alteration to the dish.

Please note that a discretionary service charge of 10% is added to all bills, of which the full amount is paid onto service staff.