

• 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, Fennel & Tomato, Orange Gremolata, Sourdough Pissaladiere	£14
Portavogie Prawn Ravioli, Butter Poached Prawns, Basil & Prawn Bisque	£15
Devilled Chicken Livers & Hearts, Wild Mushroom & Guanciale Tartlet	£14
Strangford Crab, Celeriac & Apple Remoulade, Brown Crab Arancini	£15
Chargrilled Purple Sprouting Broccoli, Crispy Egg, Baby Gem, Caesar Dressing, Parmesan	£13

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Mains

Stuffed Seaview Farm Chicken Breast, Potato Gnocchi, Armagh Asparagus, Chicken & Wild Garlic Veloute	£28
Rump of Wicklow Venison & Shoulder Shepherds Pie, Spring Cabbage, Guanciale, Wild Mushroom Sauce	£30
Parma Ham Wrapped Monkfish, Pumpkin Tortellini, Seasonal Greens, Sage & Brown Butter Jus	£30
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 Short Rib, Potato Terrine, Red Cabbage, Mustard Crust	£28 <i>gfa</i>
Peter Hannans Sirloin Steak, Red Wine Shallots, Proper Chips, Market Vegetables, Pepper Sauce	£39 <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.