

Menu

Starter

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| <u>Soup</u> – Seasonal | £3 |
| <u>Goats Cheese and Lentil Salad</u> -Red Pepper, Walnut (Wine Recommended for this dish, San Nicolo Pinot Grigio 2015 £4.95) | £3 |
| <u>Fritto Misto</u> – Local Seafood, Dill, Fennel, Dressed Leaves (Wine Recommended for this dish, Muscadet Sur Lie 2014 £6.00) | £4 |
| <u>Pork Belly</u> - Broccoli, Walnut, Pear (Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.50) | £4.50 |
| <u>Turf Smoked Beef</u> - Kilcreen Cheese, Egg Yolk, Dart Mt. Cheese (Wine Recommended for this dish, Chianti Masi Renzo 2014 £6.50) | £4.50 |
| <u>Haddock Risotto</u> -Smoked Haddock, Hen's Egg, Curry (Wine Recommended for this dish, Santa Alicia Chardonnay 2014 £5.75) | £5 |
| <u>Main Course</u> | |
| <u>Venison Shoulder</u> -24 Hr Braised, Pomme Puree, Pear, Golden Raisin (Wine Recommended for this dish, Chateau Perron 2010 £11.00) | £9 |
| <u>Chicken Breast</u> - Braised Leg, Kohl Rabi, Buttered Leek (Wine Recommended for this dish, Santa Alicia Reserve Chardonnay 2014 £5.75) | £9 |
| <u>Pork Loin</u> - Buttermilk, Shallot, Apple, Roast Cauliflower (Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.50) | £11 |
| <u>Fish of the Day</u> – Mussels, Jerusalem Artichoke, Chive (Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2014 £6.25) | £12 |
| <u>Monkfish</u> -Confit Chicken, Samphire, Caper (Wine Recommended for this dish, Muscadet Sur Lie 2014 £6.00) | £13.50 |
| <u>Beef</u> -21 Day Aged 8oz Rib-Eye, Onion, Parsnip, Béarnaise (Wine Recommended for this dish, Anubis Malbec 2014 £6.50) | £15 |

Served with a Choice of Chips, Buttery Mash, Seasonal Vegetables, Baby Potatoes, Fries, Organic Leaf Salad

Dessert

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| <u>Pear Tarte Tatin</u> –Nutmeg, Pear, Caramel | £3 |
| (Wine Recommended for this Dish, Hukapappa Riesling 2010 £7.00) | |
| <u>Chocolate</u> – 70% Ganache, Salted Caramel, Banana | £3 |
| (Wine Recommended for this dish, Woodstock Muscat Nv £7.00) | |
| <u>Clementine PannaCotta</u> – Pomegranate, Hazelnut, Granola | £4 |
| (Wine Recommended for this dish, Maison Sichel Sauternes 2010 £7.00) | |
| <u>Hazelnut Cake</u> – Mascarpone, Hazelnut, Coffee | £4.50 |
| (Wine Recommended for this dish, Hunters Hukapappa Riesling 2010 £7.00) | |
| <u>Apple Soufflé</u> - Apple Crumble, Nutmeg Ice Cream | £6 |
| (Wine Recommended for this dish Chateau D’Origanic Pineau Des Charentes £5.00) | |
| <u>Cheese</u> – Selection of Irish Cheese, Biscuits, Crackers, Chutney | £6.50 |
| (We Recommend a glass of a Ruby, Tawny 10year or Vintage Ports) | |

SELECTION OF NESPRESSO COFFEE AND SUKI TEAS

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| Coffee | £3.00 |
| Cappuccino | £3.50 |
| Espresso | £2.50 |
| Latte | £3.50 |
| Americano | £3.00 |
| Liquor Coffee | £4.95 |
| Suki Tea | £3.00 |
| <i>Belfast Brew</i> | |
| <i>Peppermint</i> | |
| <i>Green Tea</i> | |
| <i>Spiced Citrus</i> | |
| <i>Red Berry</i> | |
| <i>Earl Grey</i> | |
| <i>Breakfast Tea</i> | |

