

## **Set Menu**

### **Starter**

#### **Soup – Seasonal**

#### **Fritto Misto- Local Seafood, Dill, Caper**

(Wine Recommended for this dish, Muscadet Sur Lie 2014 £6.00)

#### **Turf Smoked Beef – Confit Egg Yolk, Bone Marrow Gremolata, Dart Mountain Cheese**

(Wine Recommended for this dish, Chianti Masi Renzo 2014 £6.50)

#### **Goats Cheese and Lentil Salad- Red Pepper, Walnut**

(Wine Recommended for this dish, San Nicolo Pinot Grigio 2015 £4.95)

#### **Pork Belly – Broccoli, Pear, Pine Nut**

(Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.50)

### **Main Course**

#### **Beef-21 Day Aged 8oz Rib-Eye, Onion, Parsnip, Béarnaise (£2.95 Supp)**

(Wine Recommended for this dish, Anubis Malbec 2014 £6.50)

#### **Fish of the Day – Mussels, Jerusalem Artichoke, Chive**

(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2014 £6.25)

#### **Chicken Breast-Braised Leg, Kohl-Rabi, Buttered Leek**

(Wine Recommended for this dish, Santa Alicia Reserve Chardonnay 2014 £5.75)

#### **Pork Loin- Buttermilk, Shallot, Apple, Roast Cauliflower**

(Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.50)

#### **Sea trout- Seaweed Mustard, Samphire, Bacon, Hazelnut**

(Wine Recommended for this dish, Rose D'Anjou Chateau La Grille 2015 £5.75)

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

## **Dessert**

### **Caramel Tart**-Pear, Vanilla

(Wine Recommended for this Dish, Hukapappa Riesling 2010 £7.00)

### **Chocolate** - 70% Ganache, Peanut, Salted Caramel, Banana

(Wine Recommended for this dish, Woodstock Muscat Nv £7.00)

### **Clementine Pannacotta**- Pomegranate, Hazelnut, Granola

(Wine Recommended for this dish, Maison Sichel Sauternes 2010 £7.00)

### **Carrot Cake**- Orange, Mascarpone, Candied Walnut, Pistachio

(Wine Recommended for this dish, Hunters Hukapappa Riesling 2010 £7.00)

### **Cheese** - Selection of Irish Cheese, Biscuits, Crackers, Chutney (£2.95 Supp)

(We Recommend a glass of a Ruby, Tawny 10year or Vintage Ports)

## **Nespresso Coffees & Suki Teas**

Coffee	£3.00
Cappuccino	£3.50
Espresso	£2.50
Latte	£3.50
Americano	£3.00
Liquor Coffee	£4.95

Suki Tea £3.00

*Belfast Brew*

*Peppermint*

*Green Tea*

*Spiced Citrus*

*Red Berry*

*Earl Grey*

*Breakfast Tea*

**3 Courses £21.95**