

Lunch Menu

Starter

<u>Soup</u> – Seasonal	£3.50
<u>Asparagus Salad</u> - Red Pepper, Lentil, Feta (Wine Recommended for this dish, San Nicolo Pinot Grigio 2015 £5.20)	£3.50
<u>Fritto Misto</u> – Local Seafood, Dill, Fennel, Dressed Leaves (Wine Recommended for this dish, Muscadet Sur Lie 2015 £6.25)	£4
<u>Pork Belly</u> - Broccoli, Walnut, Pear (Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.85)	£4.50
<u>Turf Smoked Beef</u> - Kilcreen Cheese, Egg Yolk, Dart Mt. Cheese (Wine Recommended for this dish, Chianti Masi Renzo 2014 £6.55)	£4.50
<u>Haddock Risotto</u> -Smoked Haddock, Hen's Egg, Curry (Wine Recommended for this dish, Santa Alicia Chardonnay 2016 £6.00)	£5

Main Course

<u>Veal Rump</u> -24 Hr Braised, Pomme Puree, Pear, Golden Raisin (Wine Recommended for this dish, Chateau Perron 2010 £11.50)	£9.50
<u>Chicken Breast</u> - Braised Leg, Pea, Baby Gem, Wild Garlic (Wine Recommended for this dish, Santa Alicia Chardonnay 2016 £6.00)	£9.50
<u>Pork Loin</u> - Buttermilk, Shallot, Apple, Roast Cauliflower (Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.85)	£11
<u>Fish of the Day</u> – Mussels, Carrot, Chive, Saffron (Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2015 £7.05)	£12.50
<u>Monkfish</u> -Confit Chicken, Samphire, Caper (Wine Recommended for this dish, Muscadet Sur Lie 2015 £6.25)	£14
<u>Beef</u> -21 Day Aged 8oz Rib-Eye, Smoked Tomato, Red Onion, Béarnaise (Wine Recommended for this dish, Anubis Malbec 2014 £7.05)	£16

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

Dessert

Caramel Tart–Vanilla, Poached Pear **£3.50**

(Wine Recommended for this Dish, Hukapappa Riesling 2014 £7.35)

Chocolate – 70% Ganache, Salted Caramel, Banana, Peanut **£3.50**

(Wine Recommended for this dish, Woodstock Muscat Nv £7.35)

Rhubarb Pannacotta–Hazelnut, Rhubarb, Gingerbread **£4**

(Wine Recommended for this dish, Maison Sichel Sauternes 2010 £7.35)

Hazelnut Cake– Mascarpone, Hazelnut, Coffee **£4.50**

(Wine Recommended for this dish, Hunters Hukapappa Riesling 2010 £7.35)

Apple Soufflé- Apple Crumble, Nutmeg Ice Cream **£6**

(Wine Recommended for this dish Chateau D’Organic Pineau Des Charentes £5.25)

Cheese – Selection of Irish Cheese, Biscuits, Crackers, Chutney **£6.50**

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

Nespresso Coffees

Americano £3.50

Espresso £2.50

Double Espresso £3.00

Flat White £3.00

Cappuccino £3.50

Latte £3.50

Liqueur Coffee £4.95

Suki Tea’s £3.00

Belfast Brew

Peppermint

Green Tea

Green Tea with Spearmint

Spiced Citrus

Red Berry

Earl Grey

Breakfast Tea