

SEAFOOD

*Fritto misto of seafood, confit lemon mayonnaise,
basil dressing, rocket and chilli*

SOUP

Soup of the day with homemade bread

SUMMER VEGETABLE

*Risotto of summer vegetables, roast red pepper,
salsa Verdi*

TERRINE

*Confit chicken and ham hock terrine, salad of green beans, red onion
Mushroom*

SALAD

*Salad of crispy fried hens egg, radish, charred charred asparagus,
truffle dressing*

SALMON

*Beetroot cured glenarm salmon, watercress panacotta,
grapefruit gel*

Supplement £3

FIVEMILE TOWN GOATS CHEESE

*Whipped fivemile town goats cheese, serrano ham,
roast walnut and Waldorf remoulade, honey vinegarette*

Supplement £2

SCALLOP

*Pan roast kilkeel Scallop, crushed peas, pea shoots,
Guanchile and spiced prawn mayo*

Supplement £5

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.

CHICKEN

Pan seared Supreme of chicken, sweetcorn puree, wilted summer greens, chorizo potato croquette, confit garlic and pepper, parsley oil

BACON

Home cured "Bacon" chop, fricassee of broad beans, green beans, parmentier potato, cider and parmesan veloute

FLAT IRON

Grilled flat Iron steak, chargrilled comber potato, roast red pepper, kiln dried tomato, salsa Verdi

HAKE

Pan seared salt roast hake, minestrone of Mediterranean vegetables, orzo and roulie

SALMON

Pan seared pave of Salmon, crushed new potato, buttered samphire, fennel carpaccio, beure blanc

DUCK

Supplement £4

Lemongrass and ginger infused breast of duck, thai puree, flash fried noodles, bok choy, roast chilli oil

LAMB

Supplement £6

Roast rump of spring lamb, goats cheese glazed gnocchi, pea, asparagus and olive

RIBEYE

Supplement £10

Roast 10oz hannans salt aged ribeye steak, confit tomato, roast garlic, bernaise sauce and beef fat chips

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ETON MESS

Summer strawberries, vanilla meringue, clotted cream

CREAM CHEESE

Banana cream tartlet, caramelised banana, toffee Chantilly

ICECREAM

Section of locally churned Draynes farm ice-cream

BROWNIE

Chocolate fudge brownie, salt caramel icecream, honeycomb

PEACH

Brown sugar parfait, poached hibiscus peach, honey toasted granola

TASTE OF CITRUS

Supplement £2

Citrus drizzle cake, lemon posset, orange sorbet, lemon curd

CHOCOLATE

Supplement £2

Chocolate and cherry delice, pistachio mousse

CHEESE

Supplement £3

Artisan Irish cheeses served with quince chutney

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