

Monday 9th November 2020



Freshly Baked Breads	5.95
Nocellara olives, butter of the evening, extra virgin olive oil and balsamic reduction	
Chef's Evening Soup	6.00
Wheaten bread and butter	
Bangor Bay Crab	9.90
Chilli, coriander and citrus mayonnaise, creamy avocado, charred lemon fillets, fish roe and crispy seaweed	
Whipped Fivemiletown goats' cheese	7.50
Mixed beets, red beetroot gel, flat parsley emulsion and crispy crouton	
Braised Ham Hock Salad	7.50
Capers, watercress, pickled shallots and parsley mayonnaise	
Classic North Atlantic Prawn Cocktail	9.95
Apple, tomato sauce, wheaten bread and butter, lemon wedge	
Rabbit and Pigeon Terrine	8.95
Pickled wild mushrooms, cranberry chutney and toasted brioche	
	
Pan Roast Duck Breast	26.50
Pistachio nut coated baby carrot, soured red cabbage, glazed plum, sweet potato fondant, plum and port jus	
Baked Fillet of Smoked Cod Loin	19.95
Champ potato cake, roast cauliflower florets, buttered green beans, chorizo oil velouté	
Sous Vide Pork Fillet and 72 Hour Pork Belly	19.95
Charred baby gem, Pommes Anna, sauté Parisienne apple and courgette, apple cider Jus	
Roast Hake	21.50
Semi sun-dried tomato gnocchi, wilted samphire, mussel chowder, basil oil	
Slow Cooked Pan-Fried Chicken Supreme	16.95
Smoked lardons, and corn stew, Parma ham crisp	
Forest Mushroom and Roast Garlic Risotto	15.95
Charred pickled shallots	
100z Irish Sirloin Steak	28.95
Portobello mushroom, baked tomato, dressed Gold River Farm leaves, triple cooked chucky chips and peppercorn sauce	

SIDES

Skinny Fries
Triple Cooked Chips
Sweet Potato Fries
(Add garlic butter +0.50)

Creamy Champ
Old Inn Salad
Daily Greens
Baby Boiled Potatoes
Sauté Button Mushrooms

4.50

DRINKS

Taylor's Late Bottled Vintage Port 5.50
50ml

Baileys 8.95
Original Irish cream liqueur, 50ml

Espresso Martini 7.95
25ml Smirnoff, 25ml Tia Maria,
espresso, vanilla

Rhubarb Fizz 8.95
Jawbox rhubarb & ginger liqueur,
prosecco

Lemon Drop 8.00
Limoncello, Triple Sec,
lemon, sugar

DESSERTS

Traditional Christmas Pudding 5.50
Shortbread biscuit, cinnamon ice cream, brandy butter sauce

Chargrilled Pineapple 6.20
Chilli, pink peppercorn and dark rum syrup, coconut sorbet and coconut flakes

74% Cocoa Dark Chocolate Delice 7.20
Dark chocolate crumb, ginger honeycomb, mandarin orange sorbet

Treacle Tart 6.80
Caramelised plum, plum gel, Curly Wurly ice cream

Tiramisu Panna Cotta 6.80
Mascarpone filled Amoretti macaron sandwich

Separate Cheese Menu Available

Irish Coffee 6.50
25ml Bushmills

Baileys Coffee 6.00
Original Irish cream liqueur, 25ml

Calypso Coffee 7.00
25ml Tia Maria

Café Royale 7.50
25ml Hennessy brandy

Spiced Rum Chai Latte 6.50
25ml Sailor Jerry