



A La Carte Menu

Starter

19.00-21.30

Today's Freshly Prepared Soup

£5.50

Served with Artisan Breads and Salted Butter

Chicken and Liver Pâté

£6.95

Rhubarb and Ginger Jelly, Toasted Brioche, Clementine and Kumquat Chutney

Salad of Portavogie Crab

£7.95

Avocado and Pink Grapefruit, Lemon Emulsion

Seared Clondeboye Estate Wood Pigeon

£6.95

Braised Puy Lentils, Cassis Jus

Clonakilty Black Pudding Scotch Egg

£7.50

Crispy Chorizo, Roasted Red Pepper Cream

Seared Rathlin Island Scallops

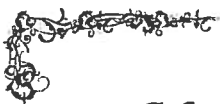
£10.95

Cauliflower Purée, Nelsons Potato Bread, House Cured Bacon, Red Wine Sauce

Caramelised Onion Tarte Fine (v)

£6.50

Marinated Boilie Goats Cheese Pearls, Shallot Purée, Rocket and Parmesan Salad



Now Taking Bookings for Mothers Day 30th March





A La Carte Menu

Main

19.00-21.30

Lightly Smoked Kilkeel Hake

£16.95

Poached Free Range Hen's Egg, Melted Leeks and Parmesan Croquettes
Grain Mustard Hollandaise

Saddle of Wild Venison

£25.95

Steamed Suet Pie, Braised Red Cabbage, Creamy Champ

Seared Sea Bass Fillet

£18.50

Local Seafood Medley, Orzo & Crab Risotto, Concasse, Tenderstem Broccoli,
Sauce Américaine

Maple Roasted Duck Breast

£19.95

Served with Slow Cooked Duck Leg, Celeriac and Potato Dauphinoise,
Curly Kale and Pancetta, Cep and Foie Gras Sauce

Grilled Supreme of County Down Chicken

£15.95

Pan Sautéed Leek and Bacon Rosti Potato Cake, Curly Kale,
With a Chicken Cream Sauce

Grilled Irish Beef Fillet

£23.50

Shallot Tarte Tatin, Wilted Spinach, Crispy House Cured Bacon,
Mushroom and Truffle Purée, Pont Neuf Potatoes, Béarnaise Sauce

Braised Turnip and Portobello Mushroom Galette (v)

£12.95

Curly Kale and Chestnuts, Red Wine and Tomato Sauce

Liqueur Coffees

All Day

<i>Irish Coffee</i>	<i>£5.30</i>
<i>Café Royale</i>	<i>£5.30</i>
<i>Cointreau Coffee</i>	<i>£5.30</i>
<i>Calypso Coffee</i>	<i>£5.30</i>
<i>Baileys Coffee</i>	<i>£5.30</i>
<i>Italian Coffee</i>	<i>£5.30</i>
<i>Highland Coffee</i>	<i>£5.30</i>
<i>Café Cacao</i>	<i>£5.30</i>
<i>Russian Coffee</i>	<i>£5.30</i>

Liqueurs, Cognacs and Armagnacs

All Day

<i>Baileys 50ml</i>	<i>£4.10</i>
<i>Tia Maria 25ml</i>	<i>£3.40</i>
<i>Pernod 25ml</i>	<i>£3.50</i>
<i>Martell V.S.</i>	<i>£4.10</i>
<i>Hennessy V.S.</i>	<i>£4.30</i>

*Book Now For Our Luxurious Lunches, Dainty Victorian Teas,
And Our Sunday 4 Course Lunch 12.00 – 16.00*

Dessert Menu

<i>Key Lime Pie</i>	<i>£4.95</i>
Brandy Snap, Sorbet	
<i>Caramelised Pear Tarte Tatin</i>	<i>£4.95</i>
Almond and Honeycomb Ice Cream	
<i>Sticky Date and Walnut Pudding</i>	<i>£4.95</i>
Cognac Butterscotch Sauce, Vanilla Bean Ice Cream	
<i>Crêpe Suzette</i>	<i>£4.95</i>
Ice Cream	
<i>Chocolate and Orange Torte</i>	<i>£4.95</i>
Orange Gel, Kumquat Ice Cream	
<i>Selection of Irish Cheeses</i> (Supplement of £4.00)	<i>£7.00</i>
Cooleeney Irish Brie, Cashel Blue, Smoked Gubbeen, Robert Ditty's Oatcakes, Pear and Ginger Chutney	

Suggested Accompaniments

All Day

<i>Nederburg Noble Late Harvest (50ml)</i>	<i>£4.00</i>
<i>Taylor's Fine Ruby Port (50ml)</i>	<i>£4.00</i>
<i>Taylor's Fine Tawny Port (50ml)</i>	<i>£4.00</i>
<i>Taylor's L.B.V (50ml)</i>	<i>£5.00</i>
<i>Taylor's 10 Yr Old Tawny (50ml)</i>	<i>£6.00</i>