



TO START

£5.5

Soup of the Day.....homemade bread
 Mid Ulster Beef Cheek.....in a panko crumb with Asian salad and sesame dressing
 Foie Gras and Chicken Liver Parfait.....toasted sour dough, homemade chutney
 Pressed Ham Terrine.....ham hock served with homemade pickle
 Donegal Smoked Salmon Sushi and Atlantic Prawn.....with lettuce and marie rose sauce
 Chilli Garlic Prawns (£2 supplement).....pan-fried & served with dipping bread
 Wild Atlantic Seafood Chowder.....homemade wheaten bread
 Crab Cakes.....curried aioli, pickled cucumber, radish

YOUR CHOICE OF 3 COURSES

£22

(PLUS APPLICABLE SUPPLEMENTS)

MAINS (with a choice of side)

£14.5

Slow Cooked Wild West Meath Venison.....pearl barley & red wine stew, crispy potato garnish
 Fermanagh Duck Breast (£3 supplement).....roast butternut squash, redcurrant and cranberry jus
 Greencastle Cod Fillet (£3 supplement).....rice noodles, spring onion, shitake, miso broth
 Pan-fried Salmon.....winter greens, prawn and crayfish thermidor sauce
 Cheese and Onion Pie.....cheddar and onion, shortcrust pastry, beetroot slaw
 Grilled Halloumi.....chickpea and tomato stew, lemon and olive oil dressing
 Chicken Spaetzle.....mozzarella glazed chicken, homemade spaetzle dumplings, olives, tomato
 Chicken Roulade.....wild mushroom mousse, smoked bacon, buttered leeks, mushroom and red wine sauce

SAUCES

£2

Bearnaise
 Blue Cheese
 Pepper
 Roast Beef Jus

FROM THE GRILL

10oz sirloin steak (£5 supplement).....served with choice of side & sauce
 8 oz fillet steak (£6 supplement).....served with choice of side & sauce

SIDES

£3

Baby Potatoes, Buttery Champ, Salt & Sweet Chilli Potatoes with Sour Cream, Chunky Chips, Garlic Potatoes, Sweet Potato Fries, Onion Rings, Saute Mushrooms, Saute Onions, Side Salad, Tossed Salad, Roasted Vegetables

MAINS FOR TWO (not available on the 3 course offer)

Chateaubriand Steak.....£44 for 2 People
 Chateaubriand is the ultimate experience in Beef. Cut from the succulent Fillet of Beef it is flambeed, carved at your table, accompanied with Chunky Chips, Roasted Vegetables, Bearnaise Sauce & Beef Jus
 Seafood Platter.....£34 for 2 People
 Grilled platter of fish consisting of Salmon, Cod, Prawns and Crab Cake. Served with sweet potato fries, hollandaise thermidor sauce and garlic butter

COFFEE+

£6

Irish Coffee - Irish Whiskey
 Coffee Royale - Brandy
 Calypso - Tia Maria
 Baileys - Irish Cream Liqueur

Chocolate Delight
 - disaronno, hot chocolate, cream (no coffee)

CAN WE TEMPT YOU?

£5

Dark Chocolate Mousse.....confit orange, whipped vanilla, candied zest
 Cappuccino Panna Cotta.....twice cooked almond & pistachio biscotti
 Pecan Pie.....toffee sauce, salted caramel ice cream
 Bramble and Apple Nutty Chestnut Crumble.....fresh egg custard
 Baked White Chocolate and Cranberry Cheese Cake.....berry compote
 Eton Mess.....meringue, cream, granola, berries, fruit coulis
 Artisan Cheese Board.....biscuits, chutney & fruit

Please advise if you have any dietary requirements. All allergen information available on request.