



## Mother's Day Menu

2 Courses £24

3 Courses £30

### Starters

Chicken Liver Parfait, Pistachio, Cherry, Brioche, Cultured Butter  
Spring Vegetable & Scotch Barley Soup, Lemon Thyme, Malt Wheaten  
Crispy Saintfield Duck Egg, Smoked Black Pudding, Black Bacon Jam  
Shortcross Gin & Elderflower Cured Kilrea Trout, Horseradish Aioli, Rocket  
Ardglass Crab, Spinach & Cais Na Tire Tartlet, Herring Roe

### Main course

Cornfed Lisnaskea Chicken, Yeasted Cauliflower, Potato Gratin, Sage, Maderia Wine, Brassica  
Fermnagh Grass-fed Beef, Bone marrow Yorkshire Pudding, Confit Onion, Red Wine Jus  
Noisette of Ulster Lamb, Edamame Beans, Wild Garlic Pistou, Heritage Carrot, Black Olive  
Hake, Stranford Mussels, Pea & saffron Veloute, Chervil Gnocchi  
Clandeboy Estate Venison, Salted Blackberry, Artichoke, Fondant Potato

Panache of Local Vegetables and Potatoes Served

### Dessert

Vanilla Crème Brulee, Rhubarb Compote, Sable Biscuit  
Pippa's Sticky Toffee Pudding, Ballycaslte Yellowman Ice-cream  
Dunville Whiskey Chocolate Cremeaux, Burnt Orange, Toffee Popcorn  
Young Buck Cheese, Crackers, Fig Chutney  
Lemon Curd Posset, Biscotti Biscuit, Meringue

Contemporary Irish Cuisine with an emphasis on local produce.

**Michelin Guide Recommended 2022**

Please speak to staff regarding any Food Intolerants and Allergens.