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# NO. 14 RESTAURANT

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MICHELLIN GUIDE RECOMMENDED 2022/2023  
CONTEMPORARY IRISH CUISINE

# Welcome to No. 14 Restaurant

## Our Story

Established in 2019, James Mulholland opened No.14 Restaurant to deliver contemporary Irish Cuisine with an emphasis on local produce. James prides himself on supporting local suppliers and farmers.

## Suppliers

- Keenan's Seafood Shellfish
- William Orr & Son's Potatoes
- Springmount Farm Eggs
- Stonebridge Cottage Farm Pork
- Lisdergan Moilled Beef
- Draynes Farm Dairy
- French Village Bakery
- Ballywalter organic Veg
- Thornhill Farm Duck
- Daily Apron

Our menus are season based and so, are subject to changing environmental factors. Please speak to a member of the team if you have any queries.



### Food Allergies and Intolerances

Please speak to our staff about ingredients in your meal when making your order

Michelin Guide Recommended 2022/2023.

# No. 14

## Restaurant Menu

### Snacks

£6

Toasted Veda, Smoked Eel, Goats Bridge Trout Roe Canopy Carlingford  
Buttermilk Oyster, Dulse & Sherry Vinegar Shallot Breads, Tapenade, Rapeseed  
Oil, Duck Fat Butter  
Goats Curd, Rhubarb Jam, Toasted Pine Nuts

**2 Courses - £28**

**3 Courses - £35**

### Starters

Wild Trout Belly & Reblochon Brown Butter Tartlette, Borage, Onion Ketchup

Moilled Beef Tartare, Cornichons, Confit Pullet Egg, Irish Mustard, Nasturtium, Bone Marrow  
Toast

Rare Breed Pig Cheek, Guanciale, Smoked Apple, Wood Fired Onion, Sage

Ballywalter Leek, Caviar, Sea Scallop, Orange Butter

### Mains

Halibut, Ham Fat Carrot, Tempura Oyster, Whey, Seaweed Vinegar Gel

Thornhill Duck, Salted Beetroot, Orange Caramel, Wood Sorrel

Morley Lamb, Sheep's Yoghurt, Toffee Parsnip, Smoked Aubergine

Shorthorn Beef, Potato Galette, Oxtail, Smoked Garlic, Pickled Walnut

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## From the Grill

Bavatte, Frites, Sauce Diane, Buttered French Beans

£24

Fillet Mignon, Montpellier Butter, Fat Chips, Peas & Watercress

£34

10oz Lisdergan Ribeye Steak, Peppercorn Sauce, Fat Chips, Watercress

£30

Beef Burger, Gubbeen Cheese, Black Bacon Jam, Pickled Onion,

Brioche Bap & Frites

£18

Kingsbury Wagyu Burger, Smoked Cheese, Tomato Relish, Bone Marrow

Fat Chips

£22

Stonebridge Cottage Rare-Breed Pork Chop, Duck Egg, Fries

£22

### Sides    £4

Fat Chips

Frites

Greens

Leaf Salad

Buttermilk Mash

Comber Potatoes

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