



NO. 14 RESTAURANT



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
- Richard Orr Potatoes
- Springmount Farm Eggs
- Stonebridge Cottage Farm Pork
- Lisdergan Moilled Beef
- Draynes Farm Dairy
- French Village Bakery
- Glasswater Farm Organic Veg
- Thornhill Farm Duck

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

Vegetarian Menu

STARTERS

Wild Mushroom Orzo Pasta, £9.00
Compte, Golden Thyme

Salt Baked Crapaudine Beetroot, £9.00
Goat's Curd, Marigold, Black
Olive

Burrata, Pine Nuts, Orange £9.00
Caramel, Frisse, Limavady
Rapeseed Oil

Stonebridge Cottage Rare-Breed £9.00
Pork Chop, Duck Egg, Fries

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MAINS

Chic Pea, Spinach, Sweet Potato
& Aubergine Tangine, Toasted
Cashews £18.00

Tofu Katsu Curry, Pickled Carrot,
Cardamom, Lime £18.00

Avocado Taco, Pinto Beans,
Smoked Cheese, Salsa, Cilantro £18.00

SIDES

Sweet Potato Fries £9.00

Fries £9.00

Chunky Chips £9.00

Greens £9.00

Green Salad £9.00

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