

No. 14

Breakfast to Brunch Menu

(9am to 1pm)

Farm to Table

Free Ranged Poached Hen's egg, Fermanagh Dry Cured Bacon & Toasted Wholemeal	8.50
Springmount Farm Scrambled Egg, Streaky Bacon, Truffle Butter, Sourdough Toast	8.50
Free Range Omelette (3 Fillings) Bacon / Cheese / Peppers / Tomato / Mushroom	9.95
Standard Ulster Fry (Free Range Egg, Cured Bacon, Sausage, Tomato, Soda Bread, Potato Bread, Mushroom)	9.50
Large Ulster Fry (2x Free Range Egg, 2 Dry Cured Bacon, 2 Sausages, Soda Bread, Potato Bread, Tomato, Mushroom)	10.95
Fermanagh Dry Aged Rump Steak & Free Range Eggs, Hash Browns, Watercress, Irish Mustard	18.00
Maple Pancakes, Clandeboye Estate Toffee Yoghurt, Cinnamon Crème Fraiche, Macerated Pears Honeycomb	9.95
Brown Trout, Chicken Skin Butter, Brown Bread, Unwaxed Lemon, Chives, Strangford Shore Dulse	13.95
Irish Boxty, Hugh Maguire's Smoked Black Pudding, Saintfield Duck Egg, bacon Jam, Cais Na Tire Cheese	10.95
Five Mile Town Goat's Cheese, French Brioche, Radicchio, Pear Chutney, Cob Nut Keith's Clover Maple Honey	12.95
Walter's Belfast Smoked Salmon, Buttered Crumpet, Wilted Spinach, Poached Egg, Tarragon Yuzo Hollandaise	12.95
Oat's & Rum White Porridge, Oats, Banana Bread, Toasted Almonds, Cardamon & Orange Honey Killowen Rum & Raisin Whiskey	7.50
Avocado Fattoush Crispy Flatbread, Chic Peas, Pomegranate Molasses, Chilli, Sumac & Oregano	14
Stonebridge Ham & Shitake Mushroom Croque Monsieur, Le Gruyere AOP	10.95

Food Allergies and Intolerances

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

Sustainable Practices Winner Ulster 2024 – Irish Restaurant Awards

Neighbourhood Restaurant of the Year 2024

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