

No. 14

Snacks £10

Mussel popcorn, Brown Vinegar, Achill Island Salt
Breads, Oils, Duck Fat Butter, Olive Tapenade, Burren Balsamic Vinegar
Toasted Veda, Whipped Mackerel Pate, Herring Roe
Crubeens, Irish Beer Mustard Aioli, Cais Ne Tire
Buttermilk Oysters, Cucumber Mignonette, Roe

Small Plates

Sea Scallops, Vichyssoise, Smoked Eel, Guanciale, Raeburn Apple £15
Caprese Salad, Basil Vinaigrette, Fried Capers £14
West Coast Squid, Gherkin Ketchup, Anchovy Emulsion £14
Kilkeel Langoustines, Roasted Garlic Butter, Parsley, Sourdough £18
Greek Salad, Oregano, Olive Oil, Black Olives £14
Tuna Niçoise, Green Beans, Anchovies, Baby Gem, Egg, French Dressing £18
Caesar Salad, Anchovies, Aged Parmesan £14
Korean Chicken Wings, Chilli, Garlic, Spring Onion & Soy Dressing £12

Fish

Bourride of halibut, Ham Fat Carrot, Orange Rouille, Buttermilk Oyster £28
Fish of the Day (Market Fresh) POD
Ardglass Crab Linguine, Gremolata, Pecorino Romano £20

Cured/Raw

Molie Beef Tartare, Cornichons, Cured Duck Egg, Bone Marrow Toast £12
Culatello, Pickles, Olives, Manchego Cheese £12
Sea Bream Crudo, Orange, Mint, Pickled Kohlrabi, Green Chilli £14

Plant Based

Goat's Cheese, Tabbouleh, Lemon and Parsley £15
Avocado Fattoush, Pomegranate Molasses, Chick Peas, Sumac, Chilli, Lemon £15
Butter Bean and Spinach Curry, Tomato, Turmeric, Root ginger £15

Grill

Lisdergan Grass Fed Ribeye, Beef Fat Chips, Sauce Au Poivre £34
Armagh Wagyu Burger, Ballymaloe Relish, Bone Marrow Butter Fat Chips £24
Moiled Beef Burger, Bacon Jam, Belfast Bap, Little Leaves, Fries £22

Sides £5
Chunky Chips // Skinny Fries // Green Salad // Buttermilk Mash // Panache of Vegetables

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 – Georgina Campbell Guide