

No. 14

Snacks

£10

Mussel popcorn, Brown Vinegar, Achill Island Salt
Breads, Oils, Duck Fat Butter, Olive Tapenade, Burren Balsamic Vinegar
Chorizo Mint Watermelon Tostadas (V)
Crubeens, Irish Beer Mustard Aioli, Cais Ne Tire
Cauliflower Pakoras with Tamarind Raita (V)

Starters

Duck Liver Terrine, Sauternes, Prune & White Grape Chutney, Poppy Brioche	£12
Cock-a-leekie Soup, Pot Barley, Winter Herbs, Treacle Wheaten	£8
Rabbit Fregola, Spinach, Yeasted Cauliflower, Raisins, Ginger Mint, Cais Ne Tere	£12
Nage Of Portavogie Prawns, Lemon, Dill & Aromatics	£12
Roasted Squab Pigeon, Perigourdine, Candied Beets, Hazelnut Toffee	£12
Pig Cheek with Girolles, Pears & Sage	£12
Venison Tartare, Cornichons, Sherry Vinegar, Pickled Walnut, Quail's Egg, Bone Marrow Toast	£15

Fish

Poached Fillet Of Plaice, Fennel Mousseline, Lovage, Pea & Champagne Sauce	£28
Fish of the Day (Market Fresh)	POD
Ardglass Crab Linguine, Gremolata, Pecorino Romano	£22

From The Estate and Farm

Wicklow Venison, Salted Blackberry, Rosemary Turnip, Gingerbread & Veal Shin Reduction, Cavolo Nero	£30
Silverhill Duck, Black Cherry, Ragged Kale, Puy Lentils, Roasted Squash	£28
Free Ranged Chicken, Sage N Chestnut, Girolles, Artichoke, Burgundy Wine Jus Lie	£24
Stonebridge Pressed Pork Belly, Drisheen, Pears, Sage, Girolles, Crab Apple	£28

Plant Based

Roast Carrot & Red Lentil Soup, Spiced Cumin	£8
Black Bean, Courgette & Kale Chilli	£16
Sweet Potato & Coconut Dhal	£16
Wild Mushroom & Chard Stroganoff	£18

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



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Dessert Menu

Caramelised Pineapple, Honey Cremieux, Pistachio Biscuit, Coconut Sorbet

Blood Orange Cheesecake, Candied Orange and Vanilla Mascarpone

Opera Gateau, Fig Gel, Ganache, Almond Buttercream, Grand Marnier

Warm Plums, Rose Custard, Ricotta & Amaretti Biscuits