

# Mother's Day Menu



## Starters

Local Trout Tartlet, Anchovy Emulsion, Trout Roe, Witlof Salad  
Chevre, Black Olive, Walled Garden Beets, Nasturtium Oil  
Duck Liver Terrine, Fig Chutney, Brioche, Blueberry Vinegar  
Roast Chicken Soup, Walnut Oil, Sage, Brown Bread

## Main Course

Fermanagh Beef, Horseradish, Yorkshire Pudding, Roasting Juices  
Robbie's Sugar Pit Pork Loin, Raeburn Apple, Scratching's, Kilmeggan Cider  
Glenarm Salmon, Surf Clams, Spinach Beurre Blanc, Sprouting Broccoli  
Manor Farm Chicken Fricassee, Oyster Mushroom, Ballantine of Leg, Sage Crumb, Jus Gras

All mains served with a selection of seasonal vegetables and local Comber potatoes.

## Desserts

Pippa's Sticky Toffee Pudding, Ballycastle Yellowman Ice-Cream  
Strawberry Pavlova, Chantilly Cream, Belgium Chocolate  
Dunville Whiskey & Chocolate Cremeaux, Salted Caramel Truffle, Pistachio  
Lemon Tart, Italian Meringue, Sea Buckthorn, Lemon Curd

## Sides

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

Selection of Irish Cheeses, Crackers & Fig Chutney  
Additional £10

2 Courses - £32

3 Courses - £40

*All mother's get a free glass of sparkling. Please ask your server for details.*

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

