

# High Tea Menu

Thursday – Saturday 5pm – 7pm



## Starters

Confit Duck, Basil & Pak Choi Spring Roll, Red Pepper Escabeche  
Brown Onion Soup, Croute, Gruyere Cheese Gratin  
Oyster Mushrooms on Toast, Roast Garlic & Welsh Rarebit

## Mains

Curried Roasted Monkfish, Wild Rice, Almonds & Coconut  
Classic Chicken Chasseur, Buttermilk Champ, Wilted greens  
Daube of Fermanagh Beef Bourguignon, Confit Carrot

## Desserts

Vanilla Crème Brulee, Chocolate Biscotti, Bourbon Ice-Cream  
Sticky Toffee Pudding, Butterscotch Sauce, Ballycastle Yellowman Ice-Cream  
70% Chocolate Cremieux, Rum 'n' Raisin Whiskey Ice-Cream

## Sides

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

1 Course - £18

2 Courses – £24

3 Courses - £30

*Speak to your server regarding the sommelier's choice of wine pairing is for your meal.*

### 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

