

Sunday 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

Mains

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
Vanilla Crème Brulee, Sable Biscuit, Bourbon Ice Cream
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 Cheese, Crackers & Fig Chutney
Additional £10

1 Course - £20
2 Courses - £28
3 Courses - £35

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

