

FARM TO TABLE



Starters

Charentais Melon, Black Forest Ham, Whipped Goat's Curd, Borage

Butternut Squash Soup, Young Buck Fritters, Toasted Hazelnut

Terrine of Pork Knuckle, Black Grape Chutney, Cherry, Brioche

Wicklow Ban & Trout Belly Tartlet, Goat's Bridge Roe, Pickled Fennel

Mains

Roast County Down Turkey, Belfast Ham,, Sage N Onion Stuffing, Cranberry Sauce

Smoked Cod, Tomato & Langoustine Bisque, Leek, Herring Roe

Roast Sirloin of Fermanagh Beef, Beef Tallow Yorkshire, Bordelaise Sauce

Confit Duck Leg, Agen Prune & Salted Damson Jam, Fine Beans

Desserts

Buttermilk Panna Cotta, Honeycomb, Blackberry

Sticky Toffee Pudding, Butterscotch Sauce, Ballycastle Yellow-man Ice cream

Vanilla Crème Brulee, Chocolate Biscotti, Bourbon Ice-cream

All mains served with panache of seasonal vegetables and Comber potatoes.

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

Contemporary Irish Cuisine – Irish Restaurant Association 2025

