

## FARM TO TABLE



### Starters

Roast Vine Tomato Soup, Lemon Thyme, Brioche, Black Truffle Oil

Saintfield Scotch Pullet Egg, Waldorf Salad, Black Bacon Crumb

Pate en Croute, Fig & Black Muscat Jam, Apple & Nasturtium

Rum & Raisin Cured Irish Salmon, Pickled Beetroot, Pink Salt, Dill & Cornachons

### Mains

Slow Braised Beef Cheek Bourguignon, Celeriac, Smoked Garlic, Bone Marrow, Marjoram

Pressed Pork Belly, Roast Apple, Sage, Heritage Ham fat Carrot, Kilmeggan Cider, Brassica

Rock Vale Chicken, Toffee Parsnip, Wild Mushrooms, Tarragon & Pinot Noir

Hake, Mussel, Pea & Ballywalter Leek Beurre Blanc, Lemon Gnocchi, Sauce Vierge

### Desserts

Salted Caramel Tart, Orange Ricotta, Olive-Oil Ice Cream

Amalfi Lemon Cheesecake, Pistachio, Lemon Curd, Verbena

70% Chocolate Torte, Armagnac & Prune Ice-Cream, Sugared Almond

Choux Bun, Tiramisu, Amaretto, Bavarois, Coffee Cream

All mains served with panache of local 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 2025 – Irish Restaurant Awards

