

High Tea Menu

Thursday – Saturday 5pm – 7pm



Starters

Chicken liver parfait, gooseberry chutney, toasted French brioche
Whipped mackerel pate, treacle & porter butter, Veda bread
Greek salad, Ligurian olives, oregano, olive oil, tomato, cucumber

Mains

Chicken Milanese, Parma, AOP parmesan, garlic Parmentier
Confit duck leg, green beans, pul lentils, onion chutney, champ
Cured pork belly, wild kale, Bramley apple jam, jus gras, comber potato

Desserts

Vanilla brulee, redcurrants, sable biscuit, bourbon ice-cream
Strawberry Panna cotta, rum & raisin ice cream
Peach Melba, local honey, sugared almond

Sides

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

1 Course - £22

2 Courses – £28

3 Courses - £35

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