STARTER

HERITAGE TOMATO (VG)
Butternut Squash, Pine Nut and Pecorino
(SD)
£15

CHEFS SEASONAL SOUP
Northern Irish Butter, Warm Stout Soda
(G, C, M, S)
£12

CRISPY AUBERGINE
Jalapeno & Salted Lime, Split Apple Cidre & Chestnutt Farm Yoghurt Vinaigrette
Malt Grain Cracker
(M, E, G, SD)
£15

MAIN

GNOCCHI
Fennel, Spinach, Tarragon & Pecorino
(G, E, M, S)
£25

WELLINGTON (VG)
Roasted Beetroot, Fried Garlic and Roasted Onion
(G, F, C, M, SD, S)
£25

GRILLED COURGETTE (VG)
Truffle Mushroom Duxelles, Pickled Onion, Sauteed Leek and Wholegrain Mustard Nage
(S, SD)
£25

DESSERT

SOYA BAVAROIS £14
Seasonal Fruit and Pecan Soya Cheesecake, Sweet Soya Ice Cream
(N, L, S, SS)

CHOCOLATE £14
Chocolate and Salted Caramel Delice, Maple and Walnut Ice Cream
(S, N, E, M, G, SS, L)

PINEAPPLE £14
Lightly Spiced Pineapple & Rice Pudding, Yellowman Honey-comb Ice Cream
(SD, E, M, G)

CHEESE £18
Irish Artisan Cheese, Burren Balsamic Digestive, Black Apple Butter
(G, MO, M, L, N, E, S, SS, SD)

Side £8.00:

Thrice Cooked Chips

Chimichurri Spiced Vegetables

Sauteed Spinach, Garlic and Pickled Ginger

Rocket, Red Onion & Pine Nut Salad
(MD, N, SD)

"A discretionary service charge of 10% will be added to your bill. All service charges are distributed directly to our staff."

Please inform your server of any allergies or intolerances before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergens due to the risk of cross contamination in our kitchens. Allergens; Celery (C), Gluten (G), Crustaceans (CR), Eggs (E), Fish (F),Lupin (L), Milk (M),Molluscs (MO), Mustard (MD), Nuts (N), Peanuts (P), Sesame Seeds (SS), Soya (S), Sulphur Dioxide (SD). Vegetarian (V), Vegan (VG).