

A La Carte

Starters

Chicken Liver Parfait

Onion chutney, soda farl crisp

£8 (2*, 4, 7)

Ham Hock Croquette's

Piccalilli, terrine

£7 (2, 7, 10)

Heirloom Tomatoes & Fivemiletown Goats Cheese

Rocket, balsamic

£7 (7, 14)

Pan Seared Scallops (Surf 'n' Turf)

Cured Bresaola, truffle aioli, rocket

£11 (£3.5 Supplement BTC) (4, 7, 8)

Mains

Pan Roast Chicken Supreme

Gratin potato, asparagus, spinach, parmesan foam

£13 (7, 14)

Slow Braised Beef Cheek Wellington

Caramelized red onion, mushroom puree, béarnaise, pont neuf

£17 (£4 Supplement BTC) (2, 4, 7, 14)

Butter Poached Fillet of Hake

Cockle & mussel broth, fondant potatoes

£15 (£2 Supplement BTC) (5, 7, 14)

Pancetta Wrapped Pork Fillet

Gracehill black pudding, scallion rosti, tomato, home baked beans

£14 (7)

Pan Roasted Lamb Rump

Shepherd's pie, roasted carrot, broccoli, pea & mint puree

£18 (£6 Supplement BTC) (2, 7, 13, 14)

Gnocchi (Choice of garnish)

Garlic Sourdough

Basil pesto, spinach & pine nuts (2, 7, 10, 14)

Goats cheese & roast cherry tomato (2, 7, 10, 14)

Oyster mushroom & confit garlic (2, 7, 14)

£11.95

Numbers below dishes relate to the allergen content of the dish. Numbers with an asterisk means the dish can be altered to remove the allergen. Please inform your server if you have any allergies.

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs, 9 = Mustard, 10 = Nuts
11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphur Dioxide