

Starters

Cream of Vegetable Soup – Scallion Infusion – Herb Croutons (1,2,7)

Boat Yard Gin Cured Irish Salmon

Home Made Wheaten – Armagh Apple Butter – Caramelised Fig (2,4,5,7,14)

Blue Bell Fall Goats cheese Salad – Candied Walnut - Armagh Apple Butter
Mixed Leaf (7,10,14)

Ham Hock Terrine

Lisdergan Ham Hock – Pomme Puree – Celeriac Remoulade (2,4,7,14)

Main Course

Lisdergan Sirloin of Irish Beef – Beef Cheek Bourguignon – Red Wine Jus
(1,7,14)

Manor Farm Chicken – Carrot Cream – Roast Carrot – Pickled Cauliflower
Red Wine Jus (1,7,14)

Pan Seared Irish Cod – Prawn – Trout Roe - Creamed Leeks – Blackberry Gel
(1,4,5,7,14)

Spiced Cauliflower & Hazelnut Wellington

Roasted Cauliflower & Purée – Blood Orange Gel

Fermented Blackberries – Toasted Hazelnuts (1,7,11)

Served with a Selection of Vegetables & Potato

Dessert

Chocolate Fondant– Dulce Yellow Man Ice-cream (4,7)

Sticky Toffee – Toffee Sauce – Honeycomb Ice-cream (2,4,7)

Traditional Bakewell Tart – Anglaise – Vanilla ice-cream (2,4,7)

Strawberry Bavaois - Fresh Strawberry Syrup - Strawberry Ice Cream (4,7)

Tea, Coffee & Petits Fours

(4,7,10)

4-Courses £50

For your convenience, 10% gratuity will be added to your final food bill. Gratuities can be adjusted based on your experience. All items are subject to availability. Some foods may contain nuts or nut oils.

Allergens 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