



The Restaurant

|                               |         |    |         |    |
|-------------------------------|---------|----|---------|----|
| Selection of Homebaked Bread  | For One | £2 | For Two | £4 |
| Olives Cardoba, Petit Lucques |         |    |         | £4 |

### TO START

- French Onion Soup, Portaferry Kearney Blue
- Linguini with Portavogie Prawns, Flaked White Crabmeat and Gremolata
- White Wing Pigeon Scented With Juniper and Anise, Curly Kale
- Glazed Goats Cheese with Roasted Jerusalem Artichoke

### TO FOLLOW

- Hickory Sweetcure Bacon Chop, Colcannon, Mustard Cream
- Atlantic Cod With Soft Leeks, Puy Lentils, Sherry Vinegar and Tawny Port
- Beef Bourguignon, Button Mushrooms, Pearl Onions and Alsace Black Bacon
- Free Range Richill Chicken, Autumn Greens, Smoked Potato Puree, Red Wine Sauce

*Each of the above is served with a choice of Wilted Autumn Greens or New Potatoes with Mint & Parsley.*

### TO FINISH

- Chocolate fudge brownie, bourbon vanilla ice cream
- Tiramisu- Marsala, Mascapone and Chocolate
- Crepes- Calvados, Butterscotch, Carmelised Armagh Apple
- Ice Cream- Knickerbocker

*Dinner is inclusive of 2 courses with a main & either a starter or dessert. Upgrade to three courses for only £5 per person*

### SIDE ORDERS

|                             |       |                       |       |
|-----------------------------|-------|-----------------------|-------|
| Cauliflower & Parmesan      | £4.00 | Truffled French Fries | £4.00 |
| New Potatoes, Mint, Parsley | £3.50 | Wilted Autumn Greens  | £3.50 |
| Hand Cut Chips              | £3.50 |                       |       |

Our Beef is sourced within Northern Ireland  
Should you have any special dietary requirements our team is happy to help. Some of our dishes may contain nuts,  
please ask a member of our team for details.

09/11