

Sunday Menu

Starters

Soup of the Day served with Ballyrobin Kitchen Wheaten Bread & Abernethy Hand Churned Butter

Duck Liver Terrine, Fig Chutney, Toasted French Brioche

Roast Quail, Wild Boar Pudding, Truffled Egg Yolk

Leggygowan Goat's Cheese Mousse, Gingerbread, Balsamic & Beetroot Jelly

Mains

Roast Topside of Salt Aged Shorthorn Beef, Yorkshire pudding & Roasting Juices

Lisnaskea Chicken Wrapped in Maple Cured Bacon, Sage & Onion Stuffing, Thyme & Red Wine Jus

Pan Seared Sea Trout, Samphire & Parsley Root Risotto, Cockle Popcorn

Northern Irish Pan Seared Pork Fillet with Smoked Bacon, Mushroom, Shallot & Marsala Jus

All Above Served with Roast & Creamy Mash & Chef's Choice of Vegetables

Sweets

Chocolate & Hazelnut Brownie, Salted Chocolate Caramel Ice-Cream

Mint Choc Chip Cheesecake, Quenelle of Chantilly Cream

Orange Scented Panna Cotta with Taylors Rhubarb & Custard Ice-Cream

Lemon Tart, Antrim Strawberries & Belfast Stout Ice-Cream

Tea or Filter Coffee

1 Course £13.95

2 Course £18.95

3 Course £23.95

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these maybe in any other dish or food served here. We understand the dangers to those with severe allergies. Please ask to speak to the duty supervisor who may be able to help you to make an alternative choice