Soup of the Day
Wheaten bread, local butter.

Smoked Salmon Salad
Charred sourdough, pickled radish, baby beets.

Duck Risotto
Pulled duck leg, wild mushrooms, candied walnuts.

Crispy Chilli Chicken
Kimchi slaw, spiced mayo.

Blade of Beef
Slow roasted feather blade of local beef, truffled mash, honey & thyme glazed carrots, red wine jus.

Roast Supreme of Chicken
Creamy champ, bacon crumb, steamed greens, chicken gravy.

Pork Loin
Slow roasted loin of pork, grain mustard mash, balsamic Armagh apples, sage & onion stuffing.

Pan Roasted Hake
Chorizo ‘baked beans’ black olive crust.

Buffalo Cauliflower
Spice dusted cauliflower florets, wok tossed asian slaw.

Cheesecake
Spring berry compote, vanilla ice-cream.

Chocolate Tart
Raspberries, champagne sorbet.

Crème Brûlée
Shortbread, poached berries.

Food Allergies & Intolerances - When making an order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

A discretionary 10% service charge will be added to parties of 6 or more. 100% of cash & card tips go to our amazing staff.