

TO START

HOMEMADE SOUP (V) Belfast Yardsman stout wheaten bread, Ballyrashane whipped butter	£6.00
HOMEMADE RED PEPPER HUMMUS (VG) Roasted garlic oil, hazelnuts, charred sourdough bread	£7.50
ANNAGHMORE CHESTNUT MUSHROOM & BALLYGOWAN LEEKS ON TOAST (VG) Tomato & chilli jam, sourdough bread	£7.50
CANDIED FIVEMILETOWN GOATS CHEESE PEARLS (V) Comber beetroot chutney, winter leaves, Burren blackberry & thyme balsamic	£8.50
CRISPY GLYN VALLEY CHICKEN WINGS Waggle Dance Portadown Honey, Clondeboye Greek yoghurt	£8.50
SMOKED SALMON SALAD Ewings Smoked Salmon, Belfast Chocolate Ale Stout Wheaten Bread, Lemon Wedge, Capers	£9.50
ARMAGH ROCKVALE CHICKEN & KEARNEY BLUE CHEESE SALAD Baby gem, soda bread croutons, Finnebrogue naked crispy smoked bacon	£9.50

(V) Vegetarian | (VG) Vegan

If you have a food allergy, intolerance, or dietary requirements – please speak to the team about the ingredients in your food and drink before you order. As we operate a kitchen where nuts and other allergens are present, we cannot guarantee all dishes are free of allergens.

THE MAIN EVENT

HOMEMADE FERMANAGH BOXTY (V) Conways of Armagh wilted kale and roasted pumpkin, Waggle Dance Portadown Honey, truffle, sage	£14.00
PAPPARDELLE PASTA (VG) Cherry tomato, wilted spinach, romesco sauce	£14.00
6oz NORTHERN IRISH BEEF BURGER Brioche bun, beef tomato, smoked Applewood cheese, tomato and chilli jam served with a beer battered onion ring and skin-on fries	£14.50
with grilled smoked bacon	£16.00
KEENANS SEAFOOD OF BELFAST ROASTED HAKE Potato tartlet, caramelised Comber cauliflower puree, hazelnut crumble, sparkling wine velouté	£17.00
ARMAGH ROCKVALE FARM SUPREME OF CHICKEN Comber roasted heritage carrots, champ, Annaghmore farm chestnut mushroom and tarragon cream	£18.00
MONAGHAN SILVER HILL ROASTED HALF DUCK Hoisin & sesame noodle, Ballymena Pak Choi	£23.00
BRAISED LAMB SHANK Champ, Comber red cabbage, Eglantine Farm parsnip puree, rosemary lamb jus	£23.00
10oz SIRLOIN STEAK Skin-on fries, Annaghmore Portabello mushroom, Bushmills whisky peppercorn cream	£32.00

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ON THE SIDE

SKIN-ON FRIES	£4.50
BUTTERY CHAMP	£4.50
SEASONAL VEGETABLES	£4.50
FRESH GARDEN SALAD	£4.50
ONION RINGS	£4.50

TO FINISH

ARMAGH APPLE & CONWAY FARM BLACKBERRY CRUMBLE (V) Oaty granola, Glastry Farm ice cream	£7.00
SPICED STICKY TOFFEE PUDDING (V) Salted caramel cream, Glastry Farm honeycomb ice cream	£7.00
BATTLEHILL RHUBARB & WHITE CHOCOLATE CRÈME BRULEE (V) Home baked buttery shortbread	£7.00
CHOCOLATE ORANGE TART (VG) Chocolate ganache & orange marmalade, sweet pastry, vanilla bean ice cream	£7.00

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