

TO START

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| HOMEMADE SOUP (V) Belfast Yardsman stout wheaten bread, Ballyrashane butter | £6.50 |
| SMOKED GARLIC & MAPLE GLAZED IRISH PORK BELLY Roasted Armagh apple confit and mustard aioli | £7.50 |
| SUMMER VEGETABLE BRUSCHETTA (VG) Sourdough bruschetta, watercress chive oil. | £7.50 |
| CRISPY GLYN VALLEY CHICKEN HOT WINGS Pear & lime chutney | £9.50 |
| CRISPY SALT & PEPPER CALAMARI Nahm Jim dipping sauce | £9.50 |
| NICOISE SALAD (V) Local Drumbeg tomato, green bean, egg, lettuce, olives, capers, Brighter Gold rapeseed wholegrain mustard dressing | £8.50 £12.50 |
| GRILLED CHICKEN CAESAR SALAD Crisp cos lettuce, bacon lardons, herb croutons, Caesar dressing, shaved parmesan | £8.50 £12.50 |

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

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

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| SLOW ROASTED SMOKEY BBQ PORK RIBS Charred buttered corn cob, coleslaw, French fries | £22.50 |
| CAULIFLOWER KATSU CURRY (VG) Red pepper, cashew nuts, soy reduction, fragrant rice, charred garlic & mini coriander naan | £16.50 |
| 6oz NORTHERN IRISH BEEF BURGER Brioche bun, beef tomato, smoked Applewood cheese, tomato and chilli jam served with a beer battered onion ring, skin-on fries | £14.50 |
| with grilled smoked bacon | £16.50 |
| CHAR-GRILLED SEABASS Tender stem broccoli, curried celeriac puree, comber potato & spinach, masala butter | £21.50 |
| SUPREME OF IRISH FARM CHICKEN Comber roasted heritage carrots, champ, Annaghmore Farm chestnut mushroom & tarragon cream | £22.00 |
| TOMATO & MOZZARELLA RAVIOLLI (V) Ballyshane sage butter, pine puts, garlic bread | £15.00 |
| MONAGHAN SILVER HILL DUCK STIR FRY Ballymena pak choi, Hoisin & sesame noodles, water chestnuts | £23.00 |
| CHAR-GRILLED ROSEMARY LAMB CUTLETS Warm Comber potato and bean fricassee, baby carrots, redcurrant & mint 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

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

TO FINISH

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| CHOCOLATE & HAZLENUT TART (V) Teeling Whisky, Glastry Farm ice cream | £7.50 |
| STICKY TOFFEE PUDDING (GF) Sea salted caramel sauce, honeycomb ice cream | £7.50 |
| WHITE CHOCOLATE & RASPBERRY CRÈME BRULEE (V) Home baked buttery shortbread | £7.50 |
| SICILLIAN LEMON CHEESECAKE (VG) (GF) Cookie crumb base, vegan ice cream | £7.50 |

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