

TO START

HOMEMADE SOUP (V) Belfast Yardsman stout wheaten bread, Ballyrashane butter	£7.00
CRISPY GLYN VALLEY CHICKEN HOT WINGS Pear & lime chutney	£9.50
CRISPY SALT & PEPPER CALAMARI Nahm Jim dipping sauce	£9.50
BEETROOT & GOATS' CHEESE SALAD Whipped candied goats' cheese, Burren beetroot balsamic, curried pine nuts, artisan crackers	£8.50
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

CHARGRILLED SUGARPITT CURED PORK LOIN Irish champ, honey roasted root vegetables, Armagh apple & cranberry chutney, thyme jus	£18.50
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, potato gratin, masala butter	£23.00
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	£16.50
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
BEER BATTERED ONION RINGS	£4.50
BUSHMILLS WHISKY PEPPER SAUCE	£4.50

TO FINISH

MELTING CHOCOLATE FONDANT Baileys liquor ice cream	£7.50
NORMANDY APPLE PIE Vanilla, nutmeg and calvados sauce Anglaise, vanilla bean ice cream	£7.50
CLEMENTINE TART (V) Tangy clementine & lemon brulee in a chocolate pastry case	£7.50
CINNAMON SWIRL CHEESECAKE (VG, GF) Baked vanilla cheesecake, cinnamon swirl	£7.50

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