

## TO START

HOMEMADE SOUP (V) Belfast Yardsman stout wheaten bread, local butter	£7.00
SIMPLY SALMON KEENANS OF BELFAST SMOKED SALMON Yardsman chocolate stout wheaten, lemon wedge, capers black pepper butter	£9.50
ANNAGHMORE CHESTNUT MUSHROOM & BALLYGOWAN LEEKS ON TOAST (VG) Tomato & chilli jam, sourdough bread	£8.00
CRISPY CHICKEN FIRECRACKER KOREAN BBQ WINGS Kearney blue cheese & chive sour cream dipping pot	£9.50
CRISPY SALT & PEPPER CALAMARI Thai coconut curry mayonnaise	£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   £14.50

(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

SMOKED BLACK FOREST TOFU RIGATONI (VG) Tomato & basil sauce, wilted spinach, olives	£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	£15.50
with grilled smoked bacon	£17.50
BLACK BUSH WHISKEY BBQ RIB RACK Charred buttered corn cob, skin-on fries, chilli pineapple & fennel slaw	£25.00
CHAR-GRILLED SEABASS Tender stem broccoli, curried celeriac puree, potato gratin, curry oil	£23.00
TUSCAN PAN SEARED SALMON FILLET Summer greens, pesto potato salad, sun blushed tomato & parmesan cream	£23.00
SUPREME OF IRISH FARM CHICKEN Comber roasted heritage carrots, champ, Annaghmore Farm chestnut mushroom & tarragon cream	£23.00
PESTO GNOCCHI (V) Local tarragon & lemon zest butter, forest mushrooms, asparagus, pine nuts, oak smoked cheese, sourdough garlic bread	£16.50
SLIVER HILL ROAST HALF DUCKLING Teriyaki sesame Hokkien noddle's, Ballymena Pak Choi, hoi sin honey & five spice glaze	£25.00
GREEK STYLE BBQ LAMB CHOPS Garlic, rosemary & lemon marinade, feta & olive potatoes, minted lamb jus	£27.00
10oz SIRLOIN STEAK Skin-on fries, Annaghmore Portobello mushroom, onion rings, Bushmills whisky peppercorn cream	£35.00

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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 FLOURLESS CHOCOLATE TORTE (GF) Baileys Irish liquor ice cream	£7.50
ROSIES JAW BOX GIN SUMMER BERRY & WHITE CHOCOLATE CRÈME BRULEE Home baked buttery shortbread, crispy burnt sugar	£7.50
ARMAGH APPLE & BLACKBERRY GRANOLA CRUMBLE TART (V) Cinnamon ice-cream, lavender vanilla bean custard	£7.50
SICILIAN LEMON GROVE CHEESECAKE (VG) (GF) Zesty layered lemon cheesecake, vegan vanilla bean ice cream	£7.50
BELFAST MADE ICE-CREAM TRIO Waffle biscuits, toffee fudge sauce, homemade butter shortbread crumble	£7.50

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