MENU

STARTERS

HOMEMADE SOUP (V) £7.00

Belfast yardsman stout wheaten bread, local butter

DUCK SPRING ROLL £9.50

Hoi sin dipping pot, cucumber & sweet chilli jam chutney

CRISPY SALT & PEPPER CALAMARI £9.50

Thai coconut curry mayonnaise

GRILLED CHICKEN CAESAR SALAD £8.50 | £14.50

Crisp cos lettuce, bacon lardons, herb croutons,

Caesar dressing, shaved parmesan

CLASSIC ONION BHAJI (V)

£5.50

The ever-popular Indian treat with sliced onions mixed with a selection of Indian herbs, spices and gram flour served with mint yoghurt

ALOO TIKKI (V)

£5.50

Traditional crispy potato patties stuffed with lentils and spices

CHICKEN TIKKA £6.00

Tender chicken marinated overnight in yogurt and spices, roasted in oven with mint yoghurt

ACHARI JHINGA £8.00

Spicy, grilled prawns marinated in Achari spices

MAINS

£22.00

ROAST LEG OF IRISH LAMB

Apricot and mint cous-cous, braised red cabbage, balsamic roasted baby potatoes, red currant and rosemary jus

RIGATONI PASTA (GF - VG OPTION) £17.00

Smoked paprika, vine ripened plum tomato passata, spinach, chestnut mushroom, green bean, roasted curried pine nuts, shaved parmesan

6OZ NORTHERN IRISH BEEF BURGER £15.50

Brioche bun, beef tomato, smoked Applewood cheese, tomato and chilli jam served with a beer battered onion ring, skin-on fries

with grilled smoked bacon £17.50

SUPREME OF IRISH FARM CHICKEN £23.00

Comber roasted heritage carrots, champ, Annaghmore Farm chestnut mushroom & tarragon cream

SEARED SALMON FILLET £23.00

Spring onion mash, roasted heritage winter root vegetables, saffron, leek & prawn cream

HONEY HALF ROASTED SILVER HILL £24.00 DUCKLING

Charred pak choi, ginger carrot ribbons, hoi sin noodles

10OZ SIRLOIN STEAK £35.00

Skin-on fries, Annaghmore Portobello mushroom, onion rings, Bushmills whisky peppercorn cream

SIDES

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 WHISKEY PEPPER SAUCE	£4.50
PILAU BASMATI RICE	£4.50
PLAIN NAAN BREAD	£4.50
GARLIC & CORIANDER NAAN BREAD	£4.50

DAL TADKA (V)

£14.00

Lentil cooked on a slow flame with spices, mustard seeds, cumin, garlic and tardka; Punjabi style.

LAMB DHANSAK £15.50

A sweet and sour curry with lentil and pineapple.

CHICKEN MAKHANI £14.50

Subtle makhani sauce flavoured with fenugreek - similar to butter chicken.

PRAWN KARAHI £15.50

Cooked in a thick tomato, ginger and garlic masala sauce.

CHICKEN BALTI £14.50

Highly spiced with green chillies, onion, peppers and coriander in a thick sauce.



DESSERTS

WHITE CHOCOLATE & RASPBERRY TORTE (GF) £7.50

Sweet biscuit base, Chantily cream

STICKY TOFFEE PUDDING (GF) £7.50

Sea salt caramel toffee sauce, cinnamon ice cream

CLEMENTINE TART £7.50

Spiced tangy orange & citrus filling, sweet pastry case, raspberry coulis

SICILIAN LEMONCHEESECAKE (VG) (GF) £7.50

Champagne raspberry coulis, seasonal fruit

£7.50

BELFAST MADE ICE-CREAM TRIO

Waffle biscuits, toffee fudge sauce, homemade

butter shortbread crumble