

## 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
BUSHMILLS WHISKEY CURED SALMON SALAD Seasonal leaves, pearl capers, egg, pickled onion, citrus black pepper dressing	£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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