

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, Clondeboy Greek yoghurt	£8.50
SMOKED SALMON SALAD Ewings Smoked Salmon, Belfast Chocolate Ale Stout Wheaten Bread, Lemon Wedge, Capers	£9.50
OAK SMOKED CHICKEN CAESAR SALAD Baby gem, herb croutons, crisp bacon and parmesan shavings	£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)	£14.00
Conways of Armagh wilted kale and roasted pumpkin, Waggle Dance Portadown Honey, truffle, sage	
PAPPARDELLE PASTA (VG)	£14.00
Cherry tomato, wilted spinach, romesco sauce	
6oz NORTHERN IRISH BEEF BURGER	£14.50
Brioche bun, beef tomato, smoked Applewood cheese, tomato and chilli jam served with a beer battered onion ring and skin-on fries	
with grilled smoked bacon	£16.00
KEENANS SEAFOOD OF BELFAST ROASTED HAKE	£17.00
Potato tartlet, caramelised Comber cauliflower puree, hazelnut crumble, sparkling wine velouté	
IRISH SUPREME OF CHICKEN	£18.00
Comber roasted heritage carrots, champ, Annaghmore farm chestnut mushroom and tarragon cream	
MONAGHAN SILVER HILL ROASTED HALF DUCK	£23.00
Hoisin & sesame noodle, Ballymena Pak Choi	
BRAISED LAMB SHANK	£23.00
Champ, Comber red cabbage, Eglantine Farm parsnip puree, rosemary lamb jus	
10oz SIRLOIN STEAK	£32.00
Skin-on fries, Annaghmore Portabello mushroom, Bushmills whisky peppercorn cream	

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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 VANILLA & WHITE CHOCOLATE CRÈME BRULEE (V) Home baked buttery shortbread	£7.00
LEMON CHEESECAKE (VG) (GF) Zesty lemon cheesecake served on sweet pastry, vanilla bean ice cream	£7.00

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