

TO BEGIN

WARM, HOUSE-MADE BRIOCHE ROLL

Served with whipped tomato & red pepper butter

FIRST COURSE

ROASTED CAULIFLOWER & SMOKED BACON SOUP

Velvety cauliflower soup topped with shredded O'Doherty's black bacon

7 | GF

SLOW COOKED PORK BELLY

Caramelised apple puree and a rich roasting jus

6, 9, 12 | GF

WARM WHISKEY CURED SALMON

Warm cured salmon with prosecco cream, trout caviar, and fresh citrus

4, 6, 7, 9, 12 | GF

PAN FRIED RABBIT

Spinach stuffed loin wrapped in Parma ham, with carrot, pickle and a rich jus

4, 6, 7, 9, 12 | GF

WILD MUSHROOM & TRUFFLE RISOTTO

Creamy risotto with wild garlic, black truffle, aged Italian cheese
& house pickled onion

6, 7, 9, 12, 15 | GF

ST TOLA GOAT'S CHEESE

Whipped goat's cheese, candied hazelnut, beetroot

7, 12, | GF

COUNTY DOWN SCALLOPS

Pan seared local scallops with apple & fennel salad, apple beurre blanc,
citrus & sea herbs

2, 4, 6, 7, 12, 14 | GF

SIGNATURE SORBET

BOATYARD GIN & ELDERFLOWER TONIC

(£4 supplement)

MAIN COURSE

MANOR FARM CHICKEN

Roast chicken breast with wild mushroom & bacon stuffing, wild garlic potato and a rich mushroom cream

6, 7, 9, 12, 15

BRAISED FERMANAGH LAMB SHOULDER

Spiced crushed potato, ratatouille, velvet cloud yogurt, jus

1, 5, 6, 7, 8, 9, 12

PAN-SEARED STONE BASS

Kilkeel crab, sweet potato, shellfish bisque, tenderstem broccoli, citrus & sea herbs

4, 6, 7, 9, 12, 14 | GF Available

ROAST DUCK BREAST

With confit duck, potato pavé, baby carrot, orange gel, and a rich roasting jus

6, 7, 9, 12 | GF Available

BAKED SWEET POTATO

With red pepper cream, goat's cheese, pickles, crispy greens, walnuts

7, 12

CONFIT COD FILLET

With a herb crust, sun-dried tomato and dill potatoes, mussels, fennel, cider cream, citrus & sea herbs

4, 6, 7, 9, 12 | GF

O'DOHERTY'S PORK

Fillet, cheek & black pudding, black bacon mash, caramelised onion puree, calvados cream, jus

1, 3, 6, 7, 9, 12

28 DAY DRY-AGED SIRLOIN STEAK

Duck fat chips, pickled onion rings, brandy & peppercorn sauce
(£7.00 supplement)

1, 6, 7, 9, 12

IRISH BEEF FILLET STEAK

Prime fillet steak with slow-braised feather blade, onion, wild mushrooms, potato rosti, beef jus (£8.00 supplement)

6, 7, 9, 12 | GF

TO ACCOMPANY

(£5.00 supplement)

DUCK FAT CHIPS	POTATO GRATIN
6 GF	7, GF
CREAMY MASHED POTATO	CONFIT CARROTS
7 GF	7, GF
TENDERSTEM BROCCOLI WITH HOLLANDAISE & ALMOND	
3, 7, GF	

TO FINISH

All desserts are crafted in house by our pastry chef

SIGNATURE WARM APPLE TARTE TATIN

Candied pecans, crème anglaise, Jersey ice cream

1, 3, 7, 8

LIMONCELLO SEMIFREDDO

With feuilletine and white chocolate ice cream

1, 3, 7, 12 | GF Available

BANANA & DULCE CHEESECAKE

With rum ice cream

1, 3, 7, 12

CHOCOLATE & ORANGE DELICE

Macaron, chocolate crumb, Baileys ice cream

1, 3, 7, 8, 12

BAKED HONEY CUSTARD TART

With whiskey ice cream

1,3,7,12

POACHED RHUBARB

With yogurt mousse, prosecco jelly, rhubarb sorbet & tuile

1, 7, 12 | GF Available

CHEF'S SELECTION OF ARTISAN CHEESE

Grapes, seasonal preserve, crackers

(£4 Supplement)

1, 7, 8, 12 | GF available

AFTER DINNER DRINKS

Relax, unwind and enjoy a final indulgence

MOSCATEL NATURALMENTE DULCE, FINCA ANTIGUA, SPAIN

£7.80

BLACK MUSCAT, ELYSIUM, CALIFORNIA, USA

£7.80

LIQUEUR COFFEE: IRISH, BAILEYS, CALYPSO, FRENCH

£8.95

ESPRESSO MARTINI

£11.95

TWO COURSES THREE COURSES

£41.50

£49.50

ALLERGENS

If you have any allergies or specific dietary requirements, please inform a member of our team who will be happy to assist.

1.Cereals containing Gluten, 2. Crustaceans, 3.Eggs, 4.Fish, 5.Peanuts, 6. Soybeans, 7.Milk, 8.Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs, 15. Mushrooms, GF. Gluten Free.