

# À LA CARTE

## APPETISERS

### CREAM OF CELERIAC & APPLE SOUP

Horseradish & Chive Cream

£8

### SALT-AGED BEEF CARPACIO

Conway's Beetrot, Crispy Shallot, Horseradish Cream,  
Quail's Egg and Beef-Dripping Croutons

£9

### HOUSE CURED SALMON GRAVLAX

Kilkeel Crab, Honey & Mustard Dressing,  
Pickles & Homemade Wheaten Bread

£9

### FIVEMILETOWN GOATS CHEESE MOUSSE

Local Beetroot, Black Olive,  
Cabernet Sauvignon Dressing & Pine Nuts

£9

### BALLYCASTLE LOBSTER MAC & CHEESE

Sourdough & Truffle Crumb

£13

## ENTRÉES

### BUTTER POACHED STUFFED ROULADE OF TURKEY

Olive Oil Mash, Creamed Sprouts, Carrot Purée & Chestnut Gravy

£25

### SLOW COOKED MOURNE LAMB SHOULDER

Shepard's Pie, Potato Fondant, Roast Shallot,  
Beer & Miso Emulsion & Balsamic Jus

£27

### ROAST HALIBUT

Cep Mushroom Arancini, Califlower Purée, Broccoli & Madeira Jus

£9

### SALT-AGED SIRLOIN STEAK

Beef-Dripping Chips, Green Peppercorn Cream & Watercress Salad

£32

### CURRY ROAST CAULIFLOWER

Warm Quinoa, Conway's Beetroot, Kale & Curry Oil

£21

## SIDES

### HONEY ROAST VEGETABLES

£5

### MIXED LEAF SALAD

With Pickled Red Onion

£5

### SPRING ONION MASH

£5

### BEEF-DRIPPING CHIPS

£5

