



### Appetisers

Roast padron peppers £4

Nacho, salsa, crème fraiche, jalapeno peppers & crème fraiche £5

Homemade breads £5

Garlic bread £5

### Starters

Salt & chilli prawns, charred lettuce, satay £9

Artichoke, hazelnut, goats curd yogurt & herb salad £8.50

Smoked salmon, asparagus, sorrel, radish £8.75

Wild mushroom arancini, parmesan, celeriac & truffle £8.50

### Main course

Smoked Irish fillet steak, braised cheek, burnt onion, truffle jus & dauphanois potato £22

Roast chicken fillet, massaman curry, candied peanuts, pak choi, sesame greens £16

Fresh cod fillet, asparagus, mussels, sorrel, crushed potatoes £16.50

Roast Mourne lamb rump, peas, smoked black pudding, mint jus, champ £20

Caledon Estate venison, roast hispi, celeriac puree, green peppercorn & madeira jus, champ £19

### STEAKS

Salt aged rib eye...£27 salt aged sirloin...£27 Irish flat iron steak...£22

Steaks served with vegetables, chips, onion rings & choice of sauce

PEPPER PARADISE- pepper sauce

SIGNATURE- Braised red cabbage, chorizo & blue cheese sauce.

SURF & TURF- 2 large tiger prawns, chilli & garlic butter (add £4)

Always inform us of any allergies.

Local suppliers- Walter Ewing seafood, Peter Hannan meat, Alison Abernethy butter, Fred Murphy potatoes, Draynes Farm, Cavanagh Eggs.

#### WE ARE PROUD TO USE LOCAL SUPPLIERS

Walter Ewing seafood, Peter Hannan meats, Alison Abernethy butter, Fred Murphy potatoes, Draynes farm, Cavanagh Eggs

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