

Sunday Lunch

Soup of the day (v)

Caesar salad with chicken, black olives, croutons, parmesan shavings & crispy pancetta

Citrus cured salmon with iced fennel, guacamole & oyster beignet

Warm goat's cheese with roast cherry tomatoes, basil pesto, asparagus, crouton and aged balsamic (v)

Pan seared tuna with potato salad, pickled cucumber, carrot and watercress (c)

'Potted Hen' Chicken terrine with spiced tomato & aubergine relish and grilled homemade focaccia

Grilled local ribeye steak with roast baby potatoes, roast root vegetables and a Yorkshire pudding (£3.00 supplement)

Roast rump of lamb with roast garlic mash, carrot puree, baby carrots & asparagus

Risotto of pea, courgette, asparagus & chilli with basil, mint and parsley (v) (c)

Roast fillet of cod with potato fondant, salsify, grilled chorizo, spinach and hollandaise sauce

Roast breast of Co. Antrim chicken with simple mash, roast shallot, button mushroom and smoked bacon (c)

Grilled escalope of organic salmon with a spiced crispy potato cake, pak choi, Kilkeel prawns in a brown garlic jus

Peanut butter & chocolate semi freddo with balsamic poached cherries and lang de chat biscuits

Strawberry soup with fresh strawberries, basil & balsamic ice cream

Coconut panna cotta with pineapple & chilli salsa

Lemon & lime posset with raspberries and shortbread

Irish cheeses with biscuits and grape chutney (£1.50 supplement)

Two courses £17.95
Three courses £19.95

Side of Market vegetables (please ask your server)	£2.95
Side of Potato (chips, baby potatoes, mash, champ)	£2.75
Onion rings	£2.75
Rocket and red onion salad	£2.50

(v) Vegetarian (c) Coeliac friendly (Please ask about dessert options)

* Please inform your server of any specific dietary requirements, some dishes may contain nuts
 A discretionary 10% service charge (for your server) is added to parties of 6 or more.