



Aperitif- Jawbox, ginger ale, honeycomb £8.50

SNACKS

Braised beef & black pudding croquettes, horseradish £6

Crispy fried brie, truffled honey £6

Rock oyster, pickled cucumber, dill £2

Bread & butter £4

STARTERS

Twice baked cheese soufflé, creamed leeks, watercress £9

Salt & chilli prawns, Asian slaw, sesame, chilli £10

Confit duck salad, candied walnut, blue cheese dressing £9

Celeriac soup, toasted hazelnuts, truffle £6

Fillet steak tartare, Caesar aioli, sourdough £9.50

MAINS

Roast chicken breast, roast chestnut & cranberry jus, crushed potato, sage £17

Baked halibut fillet, white beans, smoked bacon, tomato vinaigrette £22

Roast haunch of venison, celeriac, pave potato, cabbage £23

Pan fried fillet of seabass, Strangford mussels, chive butter sauce £19

12 hour braised ox cheek, whipped potato, sauce bordelaise £20

PUDDING

Christmas pudding ice cream, honeycomb £7

Lemon curd pavlova, raspberries, raspberry sorbet £8

Chocolate brownie, passionfruit sorbet, salted caramel £8

Mikes fancy cheese, oatmeal crackers, chutney £10

Liqueur affogato – Tia Maria/ Baileys/Amaretto £7

SIDES

Seasoned chips £4 buttered greens £4 colcannon £4

*For allergen information, please see server**

A discretionary service charge of 10% will be added to tables of 5+