



---

## A LA CARTE MENU

---

### NIBBLES | TO SHARE

#### DUKKAH SPICED PADRÓN PEPPERS

£6.50

#### SMOKEHOUSE NUTS

£5.50

#### MARINATED MIXED OLIVES

£6.50

#### HOUSE BREAD BOARD

Marinated olives, extra virgin olive oil, balsamic,  
whipped butter

£11.00

*Add Smoked Ballylisk £12.00*

---

### APPETISERS

#### SPICED LENTIL & TOMATO SOUP

Coriander crème fraîche, homemade Guinness  
& treacle bread, whipped butter

£8.50

#### BURRATA

Grilled peach, wholegrain mustard dressing,  
tarragon

£10.00

#### PORTAVOGIE PRAWNS

Irish whiskey cream, scallions, toasted  
sourdough

£13.50

#### KANSAS BBQ PORK BELLY BITES

Crispy onion

£10.75

#### BRAISED HAM HOCK TERRINE

Piccalilli, apple purée, toasted sourdough

£9.50

#### CHICKEN CAESAR SALAD

Gem lettuce, anchovies, crispy pancetta,  
croutons, parmesan

£12.50

#### PANZANELLA SALAD

Tomato, peppers, fennel, red onion, cucumber,  
capers, focaccia croutons

£10.00

#### KOREAN CHICKEN WINGS

Korean glaze, smashed cucumber salad

£10.75

---

### FISH

#### ROAST COD

Samphire, spinach, saffron cider, clam sauce

£28.00

#### FISH PIE

White wine cream topped with mash, seasonal  
greens

£22.00

#### MARKET FISH OF THE DAY

Please see your server

£Market Price

MAINS

ROAST LAMB RUMP

Courgette purée, confit garlic mash, summer vegetables, crispy lamb shoulder, red wine jus  
£29.00

8OZ BEEF BURGER

Brioche bun, Dubliner cheddar, crispy bacon, baby gem, gherkin relish, Koffmann fries  
£22.00

SALT ‘N’ CHILLI CHICKEN

Braised coconut rice  
£23.00

SUGAR PIT PORK CHOP

Fried egg, grilled cabbage, crispy onions, HP jus, Koffmann fries  
£27.00

ROAST SUPREME OF CHICKEN

Wild mushrooms, leeks, Comber potatoes, tarragon, chicken velouté  
£27.00

SPICED FENNEL SAUSAGE RAGU

Orecchiette, tomato, vodka, mascarpone sauce  
£23.50

FROM THE CHARGRILL

*(Served with a watercress & pickled shallot salad, choice of sauce)*

100Z SIRLOIN

£40.00

8OZ FILLET

£45.00

100Z FLAX FED RIBEYE

£46.00

22OZ CHATEAUBRIAND

(For 2 people sharing)  
£85.00

PIZZA

MARGHERITA

Marinara sauce, mozzarella  
£19.00

CAPRINO

Goat’s cheese, green olive, mini peppers, mozzarella  
£21.00

PARMA HAM

Blue cheese, fig, rocket & pickled walnut  
£22.00

FIorentina

Marinara sauce, mozzarella, spinach, boiled egg, shaved parmesan  
£21.00

WILD MUSHROOM

Fior di latte, truffle, parmesan  
£22.00

PULLED PORK SHOULDER

Caramelised pineapple, jalapeño, mozzarella, gochujang butter  
£22.00

SIDES

MISO ROAST CORN ON THE COB

Flaked Almonds  
£6.50

BEEF FAT CHUNKY CHIPS

£5.50  
(Add garlic butter £0.50)

KOFFMANN FRIES

Rosemary salt  
£5.50

WATERCRESS SALAD

Pickled shallots, mustard dressing  
£5.00

CONFIT GARLIC & CHIVE MASH

£6.00

SEASONAL GREENS

£6.00

SAUCES|£4.00

PEPPERCORN | RED WINE JUS | BÉARNAISE | CAFÉ DE PARIS

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however, the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources.  
10% discretionary service charge on tables of 6 or more people.