

APERITIFS

175ml Taittinger
Brut Reserve NV - £20.00

Galgorm Estate G&T - £15.00

Aperol Spritz - £15.00

Negroni - £15.00

NIBBLES - £5.75

House Nuts

Sourdough & Whipped Butter

Marinated Olives

Smoky Broad Beans

MAINS

Pan Roast Chicken Breast - £24.95
Grilled asparagus, champ, apricot
& almond jus gras

8oz Beef Burger - £22.95
Brioche bun, Dubliner cheese,
crispy bacon, baby gem, jalapeño relish,
onion ring, Koffmann fries

Pork & Fennel Ragù - £22.95
Orecchiette, slow cooked tomato
& vodka sauce, mascarpone, parmesan

Sugar Pit Pork Chop - £28.00
Fried egg, grilled cabbage, crispy onions,
red pepper sauce, truffle mayonnaise,
Koffmann fries

10oz Sirloin - £45.95
Gold River & pickled shallot salad, mushroom,
tomato, choice of sauce, beef fat chunky chips

Whole Baked Bream
(On the Bone) - £27.00
Garlic butter, fennel & orange salad, baby boiled potatoes

Tomato Essence Risotto - £21.25
Spring vegetables, parmesan

Shepherd’s Pie - £22.95
Slow braised lamb, topped with cheddar mash

Seared Sea Trout - £28.00
Prawn bisque, seaweed gnocchi, roast fennel

Roast Lamb Rump & Confit Belly - £30.00
Smoked aubergine purée, grilled aubergine,
black garlic, pomegranate, lamb jus, baby boiled potatoes

8oz Fillet - £50.95
Gold River & pickled shallot salad, mushroom,
tomato, choice of sauce, beef fat chunky chips

22oz Chateaubriand £90.00 (To Share)
Gold River & pickled shallot salad, mushroom, tomato, choice of sauce, beef fat chunky chips

STARTERS

Roast Tomato & Red Pepper Soup - £8.75
Basil oil, parmesan crumb, confit tomato

Burrata - £11.50
Heritage tomatoes, basil oil, aged balsamic

Salt & Pepper Squid - £11.95
Pink peppercorn aioli, herb salad, lime

Chicken Caesar Salad - £10.95
Baby gem, anchovy dressing, crispy
pancetta, sourdough croutons, parmesan

Seared Scallop & Pork Belly - £14.95
Miso glaze, sesame purée,
turnip, verjus cream

Steak Tartare - £14.50
Confit shallot, capers, gherkins, Dijon,
egg yolk jam, toasted sourdough

Pea & Mint Arancini - £9.50
Pea purée, parmesan, lemon zest

Chicken Liver Parfait - £13.00
Sauternes jelly, toasted hazelnuts, brioche

Buffalo Chicken Wings - £11.25
Hot sauce, ranch dressing, pickled celery, parmesan

White Crab Meat Salad - £13.95
Sourdough crumpet, brown crab mayonnaise,
pink grapefruit, dill

SIDES - £5.75

Koffmann Fries

Beef Fat Chunky Chips
(Add garlic butter £0.50)

Gold River Mixed Leaves
House dressing

Grilled Tenderstem Broccoli
Café de Paris butter, toasted almonds

Grilled Cabbage
Truffle mayonnaise, crispy onions

Buttered Mash

PIZZA

Margherita - £19.75
Buffalo mozzarella, parmesan,
fresh basil, extra virgin olive oil
Add veg £1.50 | Meat or fish £2.00

Prosciutto & Cherry Tomato - £22.95
Olive oil base, mozzarella

Salmon & Pistachio Pesto - £22.95
Caramelised onions, rocket

Chorizo E Peperoncino - £22.95
Mozzarella, chorizo, roast red pepper,
chilli, crispy onion, chilli oil

Salami & Goat’s Cheese - £22.95
Mozzarella, olives

BBQ Pulled Chicken - £22.95
BBQ base, spiced pulled chicken, sweetcorn

Peppercorn

Red Wine Jus

Chimichurri

Café de Paris Butter

Our Trusted Local Suppliers:

We are proud to work with a trusted network of quality suppliers, including Henderson Foodservice (foodservice provisions), Ewings Seafoods (fresh fish & seafood), Lisdergan Butchery (artisan meats), Carnbrooke Meats (premium local beef), Bradmount Foods (fresh local fruit & vegetables), Farmview Dairies (local dairy), Draynes Farm Ice Cream (artisan ice cream), North Down Group (fresh local fruit & vegetables) and La Rousse Foods (specialist European products), ensuring quality ingredients from field to fork.

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

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