

Starters

Confit of Glenarm salmon

with potato bread, girolle mushrooms and red wine butter jus

£8.95

Foie gras

duck confit spring roll and plum chutney

£9.95

Rademon Estate pigeon

with confit leg, potato crisp and organic root vegetables

£8.95

Strangford crab and cauliflower martini

with parmesan straw

£9.95

Lissara duck

pithivier with morel 'café au lait' sauce

£8.95

Finnebrogue venison carpaccio

with truffle and wild mushroom risotto fritters, parmesan and rocket

£10.95



Service is not included; however a discretionary service charge of 10% will be added to parties of 6 or more.

Restaurant opening times
Tuesday - Thursday 6.00pm - 9.00pm
Friday & Saturday 6.00pm - 9.30pm

Available for functions and private dining.

For reservations please
telephone 028 9754 1210

Main Courses

Wild duck wellington £19.95
with savoy cabbage, smoked bacon,
potato gratin and orange jus

Dexter sirloin with slow cooked cheek, £21.95
potato and root vegetable fondants,
shallot puree and red wine jus

Trio of Gloucester Old Spot pork £18.95
with loin, belly & crubeen, pumpkin puree and
sage lyonnaise potatoes

Skate £17.95
with butternut squash gnocchi, Drew's broccoli
and caper nut brown butter

Monkfish £19.95
with Strangford mussels, crispy leeks,
saffron butter and pomme puree

Finnebrogue venison £19.95
with braised red cabbage, wild mushrooms and
shepherd's pie

Additional side orders £ 3.50



Service is not included; however a discretionary service charge of 10% will be added to parties of 6 or more.

Restaurant opening times
Tuesday - Thursday 6.00pm - 9.00pm
Friday & Saturday 6.00pm - 9.30pm

Available for functions and private dining.

For reservations please
telephone 028 9754 1210

Desserts

Bitter chocolate mousse £5.95
with hazelnut wafers and spiced poached pears

Warm rainbow carrot cake £5.95
with cream cheese ice cream and
walnut praline

Cinnamon parfait £5.95
with roast plum and almond crumble

Slow roast apple puff £5.95
with vanilla ice cream and caramel sauce

Selection of sorbets £5.95

Fully matured cheeses from the trolley £7.95
with chutney and a selection of biscuits



Dessert and fortified wines

			Glass	Bottle
1999	Château Filhot Sauternes Grand Cru (37.5cl)	France	£7.95	£31.95
2005	d'Arenberg Vintage Fortified Shiraz (37.5cl)	Australia	£3.90	£19.95
2009	Innocent Bystander Moscato (37.5cl)	Australia	£3.95	£14.95
2008	Elysium Black Muscat (37.5cl)	California	£5.95	£22.95
1980	Barbeito Verdelho Madeira	Portugal	£8.95	
2006	Errazuriz Late Harvest Sauvignon Blanc, (37.5cl)	Chile		£15.50
2006	Dr Loosen Reisling Beerenauslese (18.7cl)	Germany		£19.95

Port

N/V	Quinta de la Rossa Ruby- Lot No 601	£3.30	£24.95
2005	Quinta de la Rossa LBV	£4.45	£33.95
1996	Fonseca Guimaraens Vintage	£9.95	£79.95
NV	30 Year Tawny, Ramos Pinto (served chilled)	£12.50	

Restaurant opening times

Tuesday - Thursday 6.00pm - 9.00pm
Friday & Saturday 6.00pm - 9.30pm

Available for functions and private dining.

For reservations please
telephone 028 9754 1210

Service is not included; however a discretionary service charge of 10% will be added to parties of 6 or more.