

Starters

Strangford lobster £11.95
with warm potato salad, oven dried tomatoes,
lobster & basil dressing

Foie gras £9.95
with peach chutney and grilled brioche

Strangford langoustines £10.95
open ravioli with slow cooked fennel, cauliflower
and prawn sauce

Dexter beef carpaccio £9.95
with 'tete de moine', rocket and truffle vinaigrette

Organic Lissara duck £8.95
pithivier with morel 'café au lait' sauce

Organic Glenarm salmon £7.95
warm smoked with local beetroot, potato bread
and horseradish crème fraiche



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

Organic Lissara duck £18.95
confit leg and roast breast with grilled gingerbread, potato fondant, spinach, cherry & red wine sauce

Dexter beef £19.95
grilled rump, bourguignon pot roast, truffle pomme puree and buttered carrots

Saddleback pork £17.95
crispy belly and roast fillet, summer vegetables, girolle mushrooms and sweet potato pancake

Strangford lobster £21.95
butter poached with potato gnocchi, peas, broad beans, courgettes and lobster bisque

Turbot £21.95
grilled on the bone with parsley butter, served with a Comber potato, leek & Cockle chowder

Spring lamb £18.95
roast loin and kidneys with peas, spring onions, potatoes dauphinoise and thyme jus

Additional side orders £ 3.50



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Desserts

Pain perdu with roast peaches and buttermilk Pannacotta	£4.95
Baloo House trio of chocolate	£5.95
Warm cherry bakewell tart with vanilla ice cream	£4.95
Strawberry and champagne trifle with strawberry and pistachio salad	£4.95
Selection of Sorbets and Shortbread	£4.95
Irish and French cheeses served with chutney and selection of bread and biscuits	£7.95



Dessert, Sweet & Fortified Wines

			Glass	Bottle
2006	Errazuriz Late Harvest Sauvignon Blanc, (37.5cl)	Chile		£15.50
2003	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
2005	Banyuls 'Clos Poulilles' (75cl)	France	£4.25	£22.50
2001	Vin Santo Tuscani (37.5cl)	Italy	£4.95	£29.85
2006	Elysium Black Muscat (37.5cl)	California	£5.95	£22.95

Port

1999	Quinta de la Rossa Ruby	£3.30	£24.95
2004	Quinta de la Rossa LBV	£4.45	£33.95
1985	Warre's Vintage	£9.95	£79.95
NV	30 Year Tawny, Ramos Pinto (served chilled)	£12.50	

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