

Welcome

EXECUTIVE CHEF NOEL MCMEELE AND HIS CULINARY TEAM ARE DELIGHTED TO PRESENT YOU WITH THEIR MENU, DESIGNED EXCLUSIVELY USING SEASONAL, LOCALLY SOURCED AND TRACEABLE INGREDIENTS.

OUR FRONT OF HOUSE TEAM HAVE ALSO RECOMMENDED A WINE PAIRING FOR EACH COURSE BASED ON THE INGREDIENTS AND FLAVOURS OF EACH CREATION. WINES CAN BE CHOSEN BY THE GLASS OR BY THE BOTTLE DEPENDING ON YOUR PREFERENCE.



Starters

Onion 1 2 4 9 10

Cream of White Onion Soup - Caramelized Garlic – Truffle Honey Dressing £9
Bodega Castro Martin, Albariño 2015, Rias Baixas, Spain **Glass. £9.50**

Salmon 3 4

Stout Cured Salmon – Beetroot – Spiced Tomato Gel £12
Goatsbridge Trout Roe
Petit Chablis, Alain Geoffroy, 2015, Burgundy, France **Glass. £9.50**

Quail 1 2 4 5

Roasted Quail Breast – Crispy Leg – Red Cabbage Gel – Sour Celery £11
Sweet Mushroom - Parsnip Puree – Thyme Jus
Pinot d'Alsace, Domaine Boff Geyl, 2012 (Organic), Alsace, France **Glass. £8.70**

Chicken Liver Parfait 1 2 5 9

Chicken Liver Parfait – Brioche – Rhubarb & Ginger Gel £11
Caramelised Macadamia – Amaretto Crisp
Coteaux du Tricastin, La Ciboise, 2014, M. Chapoutier, Rhone Valley, France **Glass. £7.80**

Ravioli 1 2 4

Chicken & Lobster Ravioli – Seared Prawns – Prawn & Coconut Bisque – Fresh Herbs £15
Charles Smith's Kung Fu Girl, Riesling, 2013, Columbia Valley, WA, USA **Glass. £10.50**

Indigenous 3 4 5 8

Smoked Lough Neagh Eel – Comber Potato Puree – Armagh Brambly Apple £14
Seared Irish Scallop
Sancerre, Domaine Vacheron 2017/18, Vacheron & fils, France **Glass £10.00**

All items are subject to availability. Some foods may contain nuts or nut oils.

Allergens: 1 = Wheat 2 = Milk 3 = Mustard 4 = Celery 5 = Egg 6 = Almonds 7 = Soya 8 = Crustacean 9 = Pistachio 10 = Walnuts

Main Courses

Chef Noel McMeel's Signature Dish

"Pork" 1 2 4 5 £35
Reflecting the Very Best of Local Produce from the Fermanagh,
"Pat O'Dohertys Pork Fillet – Crispy Shoulder – Hock Terrine & Rosti – Confit Belly &
Tapioca Crisp - Sour Cabbage – Apple & Sage Butter — Celeriac – Maple Jus
Spatburgunder, Trocken 2014, Martin Wassmer, Baden, Germany **Glass. £8.50**

Beef 1 2 4 5 £32
Lisdergan Fillet of Beef – Crispy Beef Cheek – Roasted Onion
Whipped Potato – Chive Puree – Red Wine Jus
Charles Smith's Velvet Devil, Merlot, 2012, Columbia Valley, WA, USA **Glass. £10.50**

Chicken 2 3 4 £24
Pan Fried Chicken Breast – Roasted Barley Ragout
Grilled Baby Carrot – Cavanagh Hen Egg Emulsion – Madeira Sauce
Dolcetto d'Alba, Pira Luigi 2015, Piedmont, Italy **Glass. £9.50**

Duck 2 4 10 £29
Thornhill Roast Duck Breast – Mandarin Orange Jelly – Noel's Garden Honey
Sesame Carmel – Toasted Hazelnuts – Thyme Jus
Coteaux du Tricastin, La Ciboise, 2014, M. Chapoutier, Rhone Valley, France **Glass. £7.80**

Lamb 1 2 4 5 £27
Seared Lisdergan Lamb Rump – Fermented Black Garlic – Confit Leek
Cauliflower & kefir Puree – Port Jus
Baltos, Dominio des Tares 2013, Bierzo, Castilla y Léon (Organic), Spain **Glass. £9.00**

Halibut 1 2 4 5 £27
Seared **Irish** Fillet of Halibut – Caramelised Parsnip Puree – Baked Armagh Apple
Pickled Grape Jus – Dill infusion – Caviar
Bodega Castro Martin, Albariño 2015, Rias Baixas, Spain **Glass. £9.50**



For your convenience, a 10% gratuity will be added to your final food bill.
Gratuities can be adjusted based on your experience.

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Desserts

Soufflé 2 5

Rhubarb Soufflé – Homemade Custard – Ginger infused Ice cream £11
Muscat Beaume de Venise, Jaboulet 2013, Rhone Valley, France **Bottle. £60.00** **Glass. £8.50**

Armagh Apple 1 2 5

Vanilla Panna Cotta – Texture of Apple £11
Essensia, Orange Muscat 2013, Andre Quady California **Bottle. £27.00** **Glass. £7.80**

Iced Parfait 1 2 5 10

Cocoa Barry White Chocolaté & Lemon Parfait – Glazed Meringue – Lemon Curd £10
 Croquant Tuile
Cyprés de Climens, Barzac 2013, Bordeaux, France **Bottle. £44.00** **Glass. £12.50**

Rice Pudding 1 2 5 6

Roasted Conference Pear – Ballycastle Yellowman– Vanilla Bean Ice Cream £9
Elysium, Black Muscat 2013 Andrew Quady California **Bottle. £25.00** **Glass. £7.50**

Chocolate 1 2 5 6 7 10

Lough Erne “**Love Chocolate**” Chocolate Delice – Raspberry Gel – Chocolate Crisp £12
 Chocolate Hazelnut Ganache – Raspberry Sorbet
Elysium, Black Muscat 2013 Andrew Quady California **Bottle. £25.00** **Glass. £7.50**

Ice-Cream & Sorbet Selection (Selection of Three) 1 2 5 7

£8
 Vanilla Bean Ice-Cream - Strawberry Ice-Cream - Chocolate Ice-Cream
 Yellowman Ice-Cream - Lemon Sorbet - Pear Sorbet - Apple Sorbet - Raspberry Sorbet

Speciality Tea And Coffee

Tea	£3.75	Irish Coffee	£6.90
Americano	£3.50	Baileys Coffee	£6.90
Cappuccino	£3.95	Calypso Coffee	£6.90
Latte	£3.95	Amaretto Coffee	£6.90
Espresso	£3.50	Petit Fours	£3.50

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