



Welcome

EXECUTIVE CHEF NOEL MCMEEL 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

Roast Cauliflower & Armagh Apple Soup 1 2 4

Carmel Apple – Pat O Doherty's Ham Hock Tortellini
Bodega Castro Martin, Albariño 2015, Rias Baixas

Glass. £9.50

Local Irish Salmon 3 4

Whiskey Cured Salmon – Beetroot Terrine – Pickled Beetroot & Vanilla Puree
Goatsbridge Trout Roe
Petit Chablis, Alain Geoffroy, 2015, Burgundy, France

Glass. £9.50

Braised Beef Cheek Ravioli 1 2 4 5

Lisdergan Beef Cheek Ravioli – Carrot Puree – Pickled Mushrooms – Confit Tomato
Tarragon Oil
Secateurs, Chenin Blanc, 2014, Badenhorst Family, South Africa

Glass. £7.50

Fermanagh Chicken Liver Parfait 1 2 5 9

Chicken Liver Parfait – Warm Pistachio Financier – Cherry Gel – Pistachio Crumb
Spatburgunder, Pinot Noir, 2013, Martin Wassmer, Baden, Germany

Glass. £8.50

Telfords Pork 2 4

Fermanagh Honey Glazed Pork Belly – Roast Celeriac Puree – Confit Rhubarb
Juniper Berry Jus
Charles Smith's Kung Fu Girl, Riesling, 2013, Columbia Valley, WA

Glass. £10.50

Kilkeel Crab 3 4 5 8

Crab Salad – Ballycastle Scallop – Shaved Pickled Fennel & Fresh Orange Salad -
Blood Orange Gel
Heart of Stone, Sauvignon Blanc, 2014, Marlborough, New Zealand

Glass. £7.80

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

"Irish Mountain Lamb" ①②④⑤

(Supplement £6.50)

Reflecting the Very Best of Local Produce from Fermanagh,
Salt Aged Lamb Rack – Seared Lamb Rump – Crispy Lamb Sweetbread
Lamb Croquette - Pickled Shallots – Minted Apple Butter – Carrot – Port Jus
Le Domaine D'Albas, Chateau d'Albas, 2014, Minervois, France

Glass. £8.00

Lisdergan Beef ①②④⑤

Fillet of Beef – Crispy Beef Cheek – Caramelized Celeriac Puree
Lightly Scented Garlic Potato – Baby Turnip – Red Wine Jus
Charles Smith's Velvet Devil, Merlot, 2012, Columbia Valley, WA

Glass. £10.50

Fermanagh Chicken ②③④

Pan Fired Chicken Breast – Braised Leg & Herb Roulade–
Grilled Baby Carrot – Cured Cavanagh Hen Egg – Madeira Sauce
Secateurs, Chenin Blanc, 2014, Badenhorst Family, South Africa

Glass. £7.50

Thornhill Duck ②④⑩

Roast Duck Breast – Roasted Artichoke & Puree - Blackberry & Buckthorn Gel
Fermented Blackberry – Toasted Hazelnuts – Thyme Jus
Coteaux du Tricastin, La Ciboise, 2014, M. Chapoutier, Rhone Valley, France

Glass. £7.80

Pat O'Doherty's Fillet of Pork ①②④⑤

Fillet of Pork – Ballycastle Scallop - Sweet Potato - Grilled Salsify
Maple Scented Jus
Baltos, Dominio des Tares 2013, Bierzo, Castilla y Léon

Glass. £9.00


Irish Pan-Fried Hake ①②④⑤

Seared Fillet of Hake – Caramelised Parsnip Puree – Grilled Spring Onion
Sour Red Cabbage Gel - Potato Terrine – Split Parsley Creamed Vinaigrette
Pinot d'Alsace, Domaine Boff Geyl, 2012 (Organic), Alsace, France

Glass. £8.70

Vegetarian Menu

Available on Request



Two Courses £45.00 - Three Courses £52.00

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

Rhubarb Soufflé 25

Blackcurrant Soufflé – Homemade Custard – Glastry Farm Vanilla Ice Cream

Muscat Beaume de Venise, Jaboulet 2013, Rhone Valley, France **Bottle. £60.00** **Glass. £8.50**

Armagh Apple 125

Vanilla Panna Cotta – Texture of Apple

Essensia, Orange Muscat 2013, Andre Quady California **Bottle. £27.00** **Glass. £7.80**

Parfait 12510

White Chocolate Parfait – Violet Meringue – Raspberry Gel - Croquant Tuile

Cyprés de Climens, Barzac 2013, Bordeaux, France **Bottle. £44.00** **Glass. £12.50**

Rice Pudding 1256

Poached Seasonal Plums – Boiled Sweet Almonds – Yellowman Ice Cream

Elysium, Black Muscat 2013 Andrew Quady California **Bottle. £25.00** **Glass. £7.50**

Chocolate Delice 1256710

65% Bitter Cocoa Barry Chocolate Delice – Salted Caramel Gel – Caramel Ice Cream
Glazed Pecan

Elysium, Black Muscat 2013 Andrew Quady California **Bottle. £25.00** **Glass. £7.50**

Ice-Cream & Sorbet Selection (Selection of Three) 1257

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

Loose Tea	Irish Coffee	£6.90
Americano	Baileys Coffee	£6.90
Cappuccino	Calypso Coffee	£6.90
Latte	Amaretto Coffee	£6.90
Espresso	Double Espresso	

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