



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

Cream of Celeriac Soup 1 2 4 9 10

Caramelized Chestnut – Ham Hock Tortellini
Bodega Castro Martin, Albariño 2015, Rias Baixas, Spain

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 Duck Leg Ravioli 1 2 4 5

Silver hill Duck leg Ravioli – Artichoke puree – Pickled Mushrooms – Confit Tomato
Dolcetto d'Alba, Pira Luigi 2015, Piedmont, Italy

Glass. £9.50

Fermanagh Chicken Liver Parfait 1 2 5 9

Chicken Liver Parfait – Warm Pistachio Financier – Red Port Gel
Pistachio & Coriander Crumb – Almond Crisp

Pinot d'Alsace, Domaine Boff Geyl, 2012 (Organic), Alsace, France

Glass. £8.70

Telfords Pork 2 4

Fermanagh Honey Glazed Pork Belly – Roast Celeriac Puree – Confit Butternut Squash
Pine Jus

Charles Smith's Kung Fu Girl, Riesling, 2013, Columbia Valley, WA, USA

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

"Sperrin Venison" 1 2 4 5

(Supplement £6.50)

Reflecting the Very Best of Local Produce from the Sperrin Mountain,

Dry Aged Venison Loin – Crispy Venison Shoulder

Pickled Shallots – Quince & Apple Butter – Braised Leek – Celeriac - Port Jus

Baltos, Dominio des Tares 2013, Bierzo, Castilla y León (Organic), Spain

Glass. £9.00

Lisdergan Beef 1 2 4 5

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, USA

Glass. £10.50

Fermanagh Chicken 2 3 4

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 2 4 10

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

Fermanagh Pork 1 2 4 5

Fillet of Fermanagh Pork – Ballycastle Scallop - Sweet Potato - Grilled Salsify

Maple Scented Jus

Spatburgunder, Trocken 2014, Martin Wassmer, Baden, Germany

Glass. £8.50

Irish Pan-Fried Hake 1 2 4 5

Seared Fillet of Hake – Caramelised Parsnip Puree – Grilled Spring Onion


Sour Red Cabbage Gel - Potato Terrine – Split Parsley Creamed Vinaigrette

Bodega Castro Martin, Albariño 2015, Rias Baixas, Spain

Glass. £9.50

Vegetarian Menu

Available on Request



Two Courses £48.00 - Three Courses £56.00

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

Soufflé 2 5

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 1 2 5

Vanilla Panna Cotta – Texture of Apple

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

Parfait 1 2 5 10

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

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

Rice Pudding 1 2 5 6

Poached Seasonal Plums – Boiled Sweet Almonds – Yellowman Ice Cream

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

Chocolate Delice 1 2 5 6 7 10

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) 1 2 5 7

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

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|------------|-----------------|-------|
| 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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