



## Vegetarian Menu

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.

### Starters

#### Mushroom Ravioli 1 2 4 5

Wild Mushroom Ravioli – Cep Puree – Mushroom Jus – Broad Beans – Tarragon Oil  
*Secateurs, Chenin Blanc, 2014, Badenhorst Family, South Africa*

Glass. £7.50

#### Fivemiletown Goats Cheese 1 2 4 9

Boile Goats Cheese – Armagh Apple Butter – Glazed Pecan  
*Heart of Stone, Sauvignon Blanc, 2014, Marlborough, New Zealand*

Glass. £7.80

#### Roast Cauliflower & Armagh Apple Soup 1 2 4

Carmel Apple  
*Bodega Castro Martin, Albariño 2015, Rias Baixas*

Glass. £9.50

### Main Courses

#### Cavanagh Hen Egg 2 3 4 5 7

Crispy Hen Egg – Confit Carrot – Artichoke Puree – Roasted Artichoke – Spinach  
Vegetable Jus  
*Petit Chablis, Chardonnay, 2014, France*

Glass. £8.00

#### Pithivier 1 2 5 6

Cepe & Leek Pithivier – Asparagus – Fava Beans - Whipped Potato  
Roast Cauliflower Puree – Toasted Hazelnuts  
*Spatburgunder, Pinot Noir, 2013, Martin Wassmer, Baden, Germany*

Glass. £8.50

#### Colcannon 1 2 4 5

Whipped Potato - Confit Potato – Crisped Potato – Savoy Cabbage – Grilled Scallions  
Parsnip Puree – Roasted Onion - Chives - Fermented Black Garlic  
*Simboli Pinot Grigio, 2015, Italy*

Glass. £7.25



Two Courses £38.00 - Three Courses £46.00

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

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