

# VALENTINE'S DINNER MENU

## "HERS"



### STARTERS

#### Salmon 3 4

Keenan's Irish Stout Cured Salmon – Beetroot – Spiced Tomato Gel  
Goatsbridge Trout Roe

*Petit Chablis, Alain Geoffroy, 2015, Burgundy, France*

Glass. £9.50

#### Chicken Liver Parfait 1 2 5 9

Chicken Liver Parfait – Brioche– Rhubarb & Ginger Gel  
Caramelised Macadamia – Amaretto Crisp

*Coteaux du Tricastin, La Ciboise, 2014, M. Chapoutier, Rhone Valley, France*

Glass. £7.80

#### Ravioli 1 2 4 5

Chicken & Shitake Mushroom – Kale – Chicken Juice – Fresh Herbs

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

Glass. £10.50

### SOUP COURSE

#### Onion 1 2 4 9 10

Cream of White Onion Soup - Caramelized Garlic – Truffle Honey Dressing

*Bodega Castro Martin, Albariño 2015, Rias Baixas, Spain*

Glass. £9.50

### MAIN COURSES

#### Chicken 2 3 4

Pan Fired 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

#### Lamb 1 2 4 5

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

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

## DESSERTS

### **Armagh Apple** ①②⑤

Vanilla Panna Cotta – Texture of Apple  
*Essensia, Orange Muscat 2013, Andre Quady California*

*Bottle. £27.00*

*Glass. £7.80*

### **Chocolate** ①②⑤⑥⑦⑩

Lough Erne “**Love Chocolate**” Chocolate Delice – Raspberry Gel  
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)** ①②⑤⑦

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

# VALENTINE'S DINNER MENU

## "HIS"



### STARTERS

#### Quail 1 2 4 5

Roasted Quail Breast – Crispy Leg – Red Cabbage Gel – Sour Celery  
Sweet Mushroom - Parsnip Puree – Thyme Jus

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

Glass. £8.70

#### Ravioli 1 2 4 5

Chicken & Shitake Mushroom – Kale – Chicken Juice – Fresh Herbs

*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  
Seared Irish Scallop

*Sancerre, Domaine Vacheron 2017/18, Vacheron & fils, France*

Glass £10.00

### SOUP COURSE

#### Onion 1 2 4 9 10

Cream of White Onion Soup - Caramelized Garlic – Truffle Honey Dressing

*Bodega Castro Martin, Albariño 2015, Rias Baixas, Spain*

Glass. £9.50

### MAIN COURSES

#### Beef 1 2 4 5

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

#### Duck 2 4 10

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

Seared Lisdergan Lamb Rump – Fermented Black Garlic – Confit Leek  
Cauliflower & kefir Puree – Port Jus

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

Glass. £9.00

# DESSERTS

## Soufflé ②⑤

Rhubarb Soufflé – Homemade Custard – Ginger Scented Ice Cream

*Muscat Beaume de Venise, Jaboulet 2013, Rhone Valley, France*

*Bottle. £60.00*

*Glass. £8.50*

## Iced Parfait ①②⑤⑩

Cocoa Barry White Chocolaté & Lemon Parfait – Glazed Meringue – Lemon Curd Croquant Tuile

*Cyprés de Climens, Barzac 2013, Bordeaux, France*

*Bottle. £44.00*

*Glass. £12.50*

## Rice Pudding ①②⑤⑥

Roasted Conference Pear – Ballycastle Yellowman– Vanilla Bean Ice Cream

*Elysium, Black Muscat 2013 Andrew Quady California*

*Bottle. £25.00*

*Glass. £7.50*

**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.

**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