

CHRISTMAS DINNER

Locally Sourced, Seasonally Inspired

2 Courses €35 / 3 Courses €40

STARTERS:

Soup of the day, selection of breads (1,9)

Teriyaki BBQ cauliflower & tempeh, organic leaves, sesame & peanut rayu (6,7,8,12,13)

Meadowfield goat cheese, beetroot, pecan crumb, pickled beetroot tartare, crostini (1,8,9)

Ham hock terrine, white asparagus, sherry hollandaise sauce, honey roasted hazelnuts, sourdough crostini (1,3,8,9)

Cod croquettes, saffron aioli, spiced pickled cucumber, sundried tomato (3,4,9)

MAINS

Slow cooked beef rib, squash purée, spinach, roast onion, mash potato, port wine jus (€5 Supplement) (9)

Chicken & Gubbeen chorizo fresh pasta (Seagull bakery) in a romesco sauce, crostini (1,9,13)

Confit Duck leg, roast cauliflower, muhammara purée, red wine jus, sweet potato wedges, pomegranate, pecan nuts (8, 9,11,13)

Fish of the day ask server

Thai yellow curry, rice, papadum VEGGIE/ CHICKEN/ SEAFOOD (seafood 2,4,5)

Roast cauliflower, grape, caper, chilli & pecan salsa, sweet potato, muhammara purée (8)

Sides: €4 each chips/ mash potato/ za'atar potatoes/ sumac sweet potato wedges / patatas bravas with chorizo & roast vegetables / side salad with pickled veg / seasonal vegetables in herb oil

DESSERTS:

Passion fruit cake, cardamom & star anise clementines, Chantilly cream (3,9)

Plum & apple crumble, ginger & nuts, vanilla ice cream (vegan available) (8,9)

Vanilla & Greek yogurt panna cotta, coffee & Bailey's sauce, cinnamon honey comb (3,9)

Chocolate brownie, pear, spiced ice cream, cinnamon & coconut caramel (3,8,9)

Selection of ice cream (1,3,8,9)

10% service charge applies to groups of 10 or more

Our Local Suppliers:



O'Flynn's Butchers, Comeragh Mountain Lamb, Seagull Bakery, Toonsbridge Dairy, Dunphys of Annetstown, Ballybeg Greens, Tom Cleary Veg, The Sea Gardener, Meadowfield Farm Gubbeen Smokehouse, J. O'Doherty Fish, Early Bird Free Range Eggs, Real Olive Company.

If you have any special dietary requirements or needs, please let your server know. Allergens listed on reverse.

CHRISTMAS LUNCH



Locally Sourced, Seasonally Inspired

2 Courses €28 / 3 Courses €34

Starters

Soup of the day, served with a selection of breads (1,9)

Teriyaki BBQ cauliflower & tempeh, organic leaves, sesame & peanut rayu (6,7,8,12,13)

Cod croquettes, saffron aioli, spiced pickled cucumber, sundried tomato (3,4,9)

Ham hock terrine, white asparagus, sherry hollandaise sauce, honey roasted hazelnuts, sourdough crostini (1,3,8,9)

Main Courses

Slow cooked beef rib, squash purée, spinach, roast onion, mash potato, port wine jus (€5 Supplement) (9)

Cajun chicken burger, scamorza, bacon, gherkin, sun dried tomato, pecorino Cajun chips, salad (1,9)

Fresh pasta (Seagull bakery) chicken, bacon, wild mushroom, leek, in a pecorino cream sauce, pine nut & herb crumb (1,8,9)

Fish of the day ask server

Thai yellow curry, rice, papadum VEGGIE/ CHICKEN/ SEAFOOD (seafood 2,4,5)

Veggie Tempeh & chilli Bolognese, fresh spelt pasta (Seagull Bakery) (1,6,13)

Sides: €4 each

chips/ mash potato/ za'atar potatoes/
sumac sweet potato wedges / patatas bravas with chorizo & roast
vegetables / side salad with pickled veg / seasonal vegetables in herb oil

Desserts:

Plum & apple crumble, ginger & nuts, vanilla ice cream (vegan available) (8)

Vanilla & Greek yogurt panna cotta, coffee & Bailey's sauce, honeycomb (1,9)

Chocolate brownie, pear, spiced ice cream, cinnamon & coconut caramel (1,3,7,9)

Selection of ice cream (1,3,8,9)

10% service charge applies to groups of 10 or more

Our Local Suppliers

O'Flynn's Butchers, Comeragh Mountain Lamb, Seagull Bakery, Toonsbridge Dairy, Dunphys of Annestown, Ballybeg Greens, Tom Cleary Veg, The Sea Gardener, J. O'Doherty Fish, Meadowfield farm, Gubbeen Smokehouse, Early Bird Free Range Eggs, Real Olive Company.

If you have any special dietary requirements or needs,
please let your server know and we will do what we can to cater for you.
Most dishes are available in Gluten Free options on request.