

To Start

Hadskis Bread & Butter	4.00
Roasted Butternut Squash Soup, Sage & Toasted Pumpkin Seeds	5.00
Crispy Squid, Sauce Romesco & Fine Herbs	8.00
Seafood Chowder, Mussels & Bacon	6.50
Air Dried Ham, Figs & 18 Month Old Parmesan	8.00
Portavogie Crab, Red Pepper, Sweetcorn & Toasted Sourdough	7.50
Trofie, Gorgonzola, Pear & Walnuts	6.50
Hannan's Spiced Meatballs, Orecchiette, Harissa & Parmesan	6.75
Fried Jerusalem Artichokes, Crème Fraiche & Sherry Vinegar	7.00

From the Charcoal Grill

Hannan's Shorthorn Burger & Chips	12.50
Bacon, Eggs & Chips	17.50
Co. Tyrone Sirloin, Chips & Pepper Sauce	23.00
Co. Tyrone Ribeye, Chips & Béarnaise	23.00
T-Bone for Two	60.00
Châteaubriand for Two	62.00

The Rest

Irish Cod, Cannellini Beans, Tomato & Green Sauce	18.00
Whole Grilled Plaice, Mussels & Roasted Garlic	17.50
Salt Baked Celeriac, Leaves & Truffle Dressing	13.50
Pappardelle, Winter Greens, Black Pepper & White Wine	12.50
Picchiatelli, Autumn Mushrooms, Rocket & Pecorino	13.50
Salt Braised Ox Cheek, Saffron Risotto & Gremolata	19.50
Armagh Chicken Breast, Chorizo, Baked Leeks & Tarragon	16.00
Slow Cooked Pork, Spiced Chick Peas, Lemon & Fresh Herbs	18.50

Sides

Chips	3.00	Mixed Root Vegetables	3.50
Truffle Chips & Parmesan	4.50	Mixed Leaf Salad	3.50
Champ	3.00	Portobello Mushrooms & Truffle Butter	4.00

TODAY

Cocktail of the Week

Raspberry Peach Bellini
Copeland gin, Raspberry puree
+ Peach liqueur
9.95

Signature Serve

Plum + Ginger
Mulled Cider
9.95

Additions

Seared Scallops, Apple, Parsnip & Hazelnut
10.50

Slow Roast Shoulder of Venison,
Potato Gratin, Kale & Red Wine
Jus
21.00

Wine Mondays

A 3 course themed meal, paired
with wines from around the world.
£30.00pp

Meat Feast Wednesday

2 Courses & a glass of red
£25.00pp

Award Winning Brunch

Saturday & Sunday
11am-2pm

We source our ingredients from local producers.

Please advise a member of staff if you have any particular dietary requirements.

A discretionary 10% service charge will be added to all bills

Wine List

	175ml	250ml	bottle
Sparkling Wines and Champagne			
Forget Brimont NV, Champagne, France	10.95	----	55.00
Montagner Spumante Prosecco, Italy	6.00	----	29.00
Conde de Caralt Brut Rosado, Catalonia, Spain	----	----	25.00
White Wines			
Kalius 22, Macabeo, Cariñena, Spain	4.75	6.50	18.00
Holy Snail Sauvignon Blanc, Loire, France	6.75	8.75	25.00
Col di Sotto, Pinot Grigio, Veneto, Italy	7.75	10.00	20.00
Paddock Chardonnay, South East Australia	5.75	7.50	21.00
Volpi Amonte Cortese, Piedmont, Italy	7.25	9.75	24.00
Alba Vega, Albarino, Rias Baixas, Spain	8.25	10.50	30.00
Kate Radburnd Sauvignon Blanc, Marlborough, New Zealand	8.25	10.50	31.00
Picpoul de Pinet, Domaine de Beauvignac	7.25	9.75	27.50
Rioja Vega Blanco, Spain	----	----	21.00
Zaccagnini Verdicchio, Marche, Italy	----	----	27.00
Domaine Des Lauriers Viognier	----	----	26.00
Muscadet 'La Griffre', Sevre et Maine Sur Lie, France	----	----	29.50
Forest Estate Pinot Gris, Marlborough, New Zealand	----	----	34.00
Porta 6 White, Lisboa, Portugal	----	----	25.00
Domaine Le Verger Alain Geoffroy, Chablis, France	----	----	41.00
André Dezat, Sancerre, Loire, France	----	----	42.00
Domaine Nathalie et Gilles Fèvre, Chablis 1er Cru	----	----	72.00
Rosé Wine			
J.LVilla Wolf Pinot Noir Rosé, Pfalz, Germany	----	----	27.00
Pleno Rosado, Navarra, Spain	4.75	6.50	18.00
Red Wines			
Domaine Saint Maurici Cabernet Sauvignon, Pays d'Oc, France	6.50	8.50	24.00
Porta 6, Lisboa, Portugal	6.00	8.00	22.00
Chukkers Malbec, Argentina	7.50	10.00	28.00
Rustenberg Cabernet Sauvignon, Stellenbosch, South Africa	7.50	10.00	28.00
Paddock Shiraz, South East Australia	5.75	7.75	21.50
Tierra Alta, Pinot Noir, Central Valley, Chile	6.75	8.75	25.00
Grapillon D'or Merlot/Caladoc, Rhone, France	6.75	8.75	25.00
Pleno Tempranillo, Navarra, Spain	----	----	18.00
Massaya Red Selection, Bekaa Valley, Lebanon	----	----	38.00
Vina Bujanda Rioja Gran Reserva, Rioja, Spain	----	----	48.00
Chianti Classico 'La Pievanella, Italy	----	----	25.50
Chateau Peyroutas Grand Cru St Emilion, Bordeaux, France	----	----	35.00
Ancora Sangiovese, Puglia, Italy	----	----	27.00
Forrest Estate Pinot Noir, Marlborough, New Zealand	----	----	35.50
Jorio Montepulciano, Abruzzo, Italy	----	----	32.00
Cape Heights Pinotage, South Africa	----	----	23.00
Coteaux Bourguignons Duc De Belmont, Pinot Noir Gamay, France	----	----	30.00
Rioja Vega Crianza, Rioja, Spain	----	----	26.00
Mauro Veglio Barolo, DOGG, Gattera, Italy	----	----	58.00
Ballybosch, Red Blend, South Africa	----	----	25.00
Chateau Musar, Lebanon	17.50	----	67.50
Chateauneuf-du-Pape, Télégramme, Rhône, France	----	----	73.00
Cantine Pra Valpolicella, Ripasso, Vento Italy	----	----	51.00