

A LA CARTE

12NOON - LATE

MON - SUN

STARTERS

◆ Champ bread, Guinness wheaten & butter	4.00
◆ Soup of the day	5.00
James St plate (crab, smoked salmon, beetroot, terrine)	9.00
Ham hock terrine, apple & cider mustard	7.00
Crab on toast, brown crab mayonnaise	9.50
◆ Beetroot, Kearney blue, clementine & walnut salad	6.50
Crispy squid, tomato fondue & chorizo	8.00
Gin cured salmon, pickled cucumber & Portavogie prawns	8.50
Dundrum crab & chilli linguine	8.50
Butternut squash, parmesan & oregano risotto	7.00
Ispini charcuterie, pickles & sourdough	14.95

MAINS

THE GRILL

Hannan's salt aged sirloin	28.50
County Tyrone sirloin	25.50
County Tyrone ribeye	25.50
County Tyrone fillet	34.00
Sauces: Béarnaise, blue cheese, peppercorn or garlic butter	
Hannan's beef burger, bacon & cheddar	13.00

◆ VEGETARIAN

Our produce this month is from the following suppliers: Hannans, Walled Garden, Kilkeel Fisheries, Dundrum Crab, Abernethy butter, Lisdergan meats

Prime cuts

450g Cote de boeuf, choice of side & sauce 29.50

Sharing steaks

1.2 kg Tomahawk, choice of 2 sides & sauces 68.00

800gm Chateaubriand, choice of 2 sides & sauces 68.00

THE REST

Cornfed chicken, wild mushroom & salt baked celeriac 16.50

Pappardelle, ham hock & whole grain mustard 13.50

Grilled stonebass, creamed cauliflower, hazelnuts & seaweed butter 18.50

Fish of the day Market price

Rare breed pork, Heritage carrot & kale 18.00

Winter mushroom & tarragon tart, pickled shimeji 13.50

Braised beef, Jerusalem artichokes, bone marrow & red wine 16.50

SIDES

Chips or champ 4.00 Winter greens 4.00

Truffle fries 4.00 Lettuce & herb salad 4.00

Grilled garlic mushrooms 4.00 Glazed carrots & parsnips 4.00

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

Please inform staff of any allergies or intolerances you may have and we will make every effort to accommodate these.