



GRADUATION MENU 2019
AVAILABLE 12 NOON - 6PM
27TH JUNE - 6TH JULY

Soup of the day

Cured mackerel, cucumber, yoghurt, dill
Toonsbridge mozzarella, heritage tomato & basil oil
Ham hock terrine, apple, cider mustard

Confit Barbary duck leg, charred lettuce, garlic
Lisdergan steak frites (£5 supplement)
Asparagus tart, broad beans, Cais na tire cheese
Hake, samphire, prawn butter sauce

Coolleeney, Kearney blue & Coolatin cheddar, honey
chutney & water crackers (£3supplement)
Roast peach, almond, milk ice cream
Custard tart, poached gooseberry
Selection of ice cream & madeleines

A complimentary glass of prosecco on arrival for parties dining from
our Graduation menu

£27.50 per person

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

Our kitchen is not an allergen free environment, but please let us know about any allergies or
intolerances and we will do our best to accomodate.
