

## Starters

<i>Citrus &amp; dill cured salmon, pickled cucumber, spiced mussels, crème fraiche, curry dressing</i>	<i>£7.50</i>
<i>Thyme roasted foie gras, poached rhubarb, anna potato, rocket salad, pine nuts &amp; orange</i>	<i>£9.00</i>
<i>Seared scallops, cauliflower, golden raisins, crispy capers, smoked bacon, red vein sorrel</i>	<i>£9.00</i>
<i>Organic beetroot risotto, Irish goats cheese fritters, basil jelly, olive oil</i>	<i>£7.50</i>
<i>Ravioli of confit duck leg, wood pigeon, pea puree, gem lettuce, morel cream</i>	<i>£8.95</i>

## Main Courses

<i>Fillet of turbot, buttered samphire, new potatoes, clams, tarragon &amp; champagne veloute</i>	<i>£24.00</i>
<i>Poached sea trout, champ potatoes, asparagus, Morecambe bay shrimp butter sauce</i>	<i>£19.50</i>
<i>Fillet of Antrim beef, braised oxtail, smoked potato, leeks, cepes, Madeira sauce</i>	<i>£27.50</i>
<i>Slow cooked belly of pork, black pudding &amp; apple tart, creamed cabbage &amp; bacon, sage &amp; grain mustard</i>	<i>£19.50</i>
<i>Roast rack of local lamb, braised belly, white beans, ratatouille, chorizo &amp; anchovies</i>	<i>£25.00</i>

*Please note that the above are sample menus and that from time to time certain dishes or ingredients are restricted due to market availability.*