



2 courses €35, 3 courses €40

Starters

Soup of the day, warm ciabatta

Warm ham hock terrine, tournafulla black pudding bon bons, house piccalilli & béarnaise sauce

Pan fried gambas, lemon & chilli butter, tomato concasse, sourdough bread **(€2 Supplement)**

Lemon peppered & salted calamari, mango salsa, Brazilian kiss peppers, fresh lime

Toonsbridge goat's cheese salad, mixed leaf, pomegranate, mint, apple, orange segments, candied walnuts, goats cheese & citrus dressing **(V)**

Mains

14 hour braised Feather blade of beef, butternut squash, spinach puree, roast onion, confit leek

Pan fried fillet of hake, risotto with chorizo, charred corn & parmesan

Free range chicken supreme, sweet potato fondant, orange & sweet potato puree, crispy kale, miso & lime glaze

Mclaughlin's 21 day dry aged 9oz rib eye steak, grilled sweet pepper, house fries, béarnaise sauce **(€6 Supplement)**

Gnocchi Arrabbiatta, spicy tomato sauce, parmesan, warm bread **(V)**

Dessert

Flourless chocolate brownie, toasted hazelnuts, sea salt, vanilla ice cream **(GF)**

Ferrero Rocher cheesecake, hazelnut ice cream

Cheese of the week, cherry balsamic, grapes, oatcakes

(V) Vegetarian (GF) Gluten Free

Before placing your orders, please inform a member of staff if you or a person in your party has any specific dietary requirements

To provide our guests with the best possible service we do not split bills on the terrace, or for tables of six or more people.