

À La Carte Menu

NIBBLES

Padron Peppers with Sea Salt	£5.00
Mini Mozzarella, Sundried Tomatoes	£5.00
Mixed Olives	£4.50
Bread, Tapenade, Salted Butter, Balsamic, Olive Oil, for two	£7.00

STARTERS

Seafood Chowder	£15.00
French Onion Soup	£7.00
Salt and Chilli Squid, Asian Slaw, Lime	£11.00
Mussels, Ginger, Chilli Coconut, Crispy Rice Noodles	£10.00
Scallops, Roast Celeriac Purée, Beurre Noisette	£15.00
Duck Confit, Cherry, Almond, Orange, Pickled Beetroot	£14.00
Pheasant Terrine, Apricot Chutney, Pickled Mushroom, Sourdough	£12.00
Charred Leek, Dukkah Romesco, Sundried Tomatoes	£13.00

VEGETARIAN & VEGAN

Celeriac Steak, Maple and Thyme Glaze, Rocket, Fries	£15.00
Faux Fish and Chips Mushy Peas, Tartare Sauce	£15.00
Thai Vegetable Curry, Steamed Rice	£15.00

SEAFOOD MAINS

Blackened Salmon, Mango and Chilli, Coriander, Lime Dressing	£22.00
Prawn Linguine, Chilli, Garlic, Fresh Herbs, Chilli Oil, Lemon	£18.00
Roast Cod Fillet, Ratatouille, Basil	£23.00
Monkfish Scampi, Lemon, Mayonnaise	£24.00
Sea Bass, Puy Lentil, Pancetta, Truffle, Tenderstem	£26.00

The Wolff Grill

THE GRILL

Butterfly Supreme of Chicken, Parsnip, Pickled Mushrooms	£20.00
6oz Irish Beef Burger, Crispy Bacon, Mature Cheddar, Fried Egg, Beer Battered Onion Ring, Onion Mayo	£21.00
8oz Irish Beef Fillet, Grilled Vine Tomatoes	£37.00
10oz Irish Beef Ribeye, Grilled Vine Tomatoes	£28.00
12oz Irish Beef Sirloin, Beer Battered Onion Ring	£33.00
21oz Chateaubriand	£70.00
Slow Cooked Lamb Pot, Roasted Garlic Mash, Grilled Hispi	£25.00
Surf your main with Garlic Prawns	£6.00

SAUCES

Peppercorn	£3.50
Garlic and Herb Butter	£3.50
Red Wine Jus	£3.50
Chimichurri	£3.50
Truffle Mayo	£4.00

PERFECT PAIRINGS

Roast Potatoes with Thyme and Rosemary	£6.50
Skinny Fries	£5.00
Beer Battered Onion Rings	£5.00
Truffle Fries	£7.50
Colcannon	£5.00
Broccoli, Garden Peas with Garlic, Chilli Butter	£5.00
Butterhead Leaves, Sundried Tomato, Parmesan	£5.00
Macaroni Cheese	£6.50

DESSERTS

Winter Berry Crumble, Custard	£8.00
Honey Yogurt Cheesecake Blackberry, Almond, Orange	£8.00
Crème Brûlée, Lemon Curd, Homemade Cinnamon Shortbread	£8.00
Chocolate and Salted Caramel Tart, Caramel Sauce, Honeycomb, Popcorn	£8.00
Add a scoop of Ice Cream	£2.00
Selection of Irish Cheeses Crackers, Chutney	£14.00

Our Chefs are committed to using the highest quality ingredients from the best local suppliers on the island of Ireland. This month our food has been sourced from Kilkeel, Armagh, Portavogie, Cork, Tipperary, Dromore, Derry/Londonderry. Please note some of our dishes contain allergens, please ask a member of the team and we will be happy to explain and accommodate. Some of our dishes may contain nuts.