

# Table D'Hôte Menu

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## STARTERS

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Chef's Soup  
French Onion Soup  
Mussels, Ginger, Chilli, Coconut, Crispy Rice Noodles  
Beetroot, Candied Walnut Salad  
Pheasant Terrine, Apricot Chutney, Pickled Mushroom, Sourdough  
Salt and Chilli Squid, Asian Slaw, Lime  
Mushroom, Avocado, Roasted Pepper

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## MAINS

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Blackened Salmon, Mango and Chilli, Coriander, Lime Dressing, Udon Noodles, Spring Greens  
Prawn Linguine, Chilli, Garlic, Fresh Herbs, Chilli Oil, Lemon  
Celery Steak, Maple and Thyme Glaze, Rocket, Fries  
6oz Irish Beef Burger, Crispy Bacon, Mature Cheddar, Fried Egg, Beer Battered Onion Ring, Onion Mayo, Choice of Skinny or Chunky Fries  
Butterfly Supreme of Chicken, Buttered Baby Boiled Potato, Parsnip  
Slow Cooked Lamb Pot, Roasted Garlic Mash, Grilled Hispi  
10oz Rib-eye, Grilled Vine Tomatoes, Chunky Fries (with £10 supplement)

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## SIDES (£4.50 supplement)

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Chunky Fries, Skinny Fries, Buttered Baby Potatoes, Beer Battered Onion Rings,  
Butterhead Leaves, Sundried Tomato and Parmesan Salad, Chilli Garlic Broccoli and Garden Peas

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## DESSERTS

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Winter Berry Crumble, Custard  
Yogurt and Honey Cheesecake, Blackberry, Almond, Orange  
Crème Brûlée, Lemon Curd, Homemade Cinnamon Shortbread  
Chocolate and Salted Caramel Tart, Honeycomb, Popcorn  
Raspberry Frangipane Tart, Fresh Berries  
Profiteroles, Chocolate Sauce  
Chocolate and Coconut Tart

\*Add a Scoop of Ice Cream £2.00

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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.