



APERITIF

Black Velvet - Amaretto, Drambuie, Black Bush, Honey, Egg Whites & Citrus 14.50

SNACKS

Champ Bread, Guinness Wheaten & JS Butter 5.50

Nocellara Olives 3.25

Smoked Almonds (n) 3.25

Cornichons (v) 3.00

Beef Croquette & Black Garlic Mayonnaise 5.75

Padron Pepper, Sherry Vinegar & Almond (n)(ve) 5.65

STARTERS

Asparagus, Fennel & Pea Soup (ve) 6.50

Chicken Liver Parfait, Hazelnut & Onion Jam (n) 10.95

Organic Carrots, St Tola Goats Cheese & Walnuts (v)(va)(n) 9.95

Armagh Asparagus, Burrata & Bottarga 12.95

Crispy Squid, Whipped Butterbean & Burnt Chilli 10.45

Kilkeel Crab & Chilli Linguine- Nialls Cookbook 11.95

MAINS

Roscoff Onion & Shallot Tart Tatin, Goats Cheese & Sherry Caramel(v)(va) 21.95

Fish of the Day Market Price

Co. Tyrone Rare Breed Pork Tomahawk & Sauce Charcutière 34.25

Spatchcock Chicken, Piri Piri & Coriander Oil 24.50

Lamb Neck, Confit Fennel, White Bean & Sauce Vierge 27.95

STEAKS

300g Co. Tyrone Sirloin Steak 35.50

300g Co. Tyrone Ribeye Steak 38.25

225g Co. Tyrone Fillet Steak (Fillet steaks ordered over medium will be butterflied unless requested otherwise) 45.50

Served with chips and choice of sauce; Peppercorn, Bearnaise, Red Wine Jus, Garlic Butter, Chimichurri

Extra Sauce 2.50

Alternative Side Options on all Steaks 1.50

STEAKS TO SHARE

600g Co. Tyrone Chateaubriand 86.50

1.2 kg Co. Tyrone Tomahawk 86.50

(Served with two chips and choice of two sauces, garnished with Chimichurri & Red Wine Jus)

Co. Tyrone Chateaubriand or Tomahawk, Chips, Sauce & Bottle of House Wine (Mon, Wed to Sat to 6pm) 98.00

SIDES

Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms, Organic Greens, Cauliflower Cheese, Roast Carrots with Feta & Sage. Mixed Leaf Salad with Shallot & Mustard Vinaigrette (v)(ve) 6.45 each

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

Please inform your server of any dietary requirements we should be aware of. Every effort will be made to accommodate these but cannot always be guaranteed.

Our suppliers: *Lecale Seafood, Kilkeel Harbour (Fish), Walter Ewings, Belfast (Fish), Lisdergan Butchery, Fintona (Meat), Linden Meats, Dungannon (Chicken) John Hamilton, Comber (Beetroot) Annaghmore, Lurgan (Mushrooms), Organic Picked Vegetables*



DESSERTS

Sticky Toffee Sundae (n)	7.50
White Chocolate Cheesecake & Rhubarb	8.25
Strawberry & Elderflower Pavlova	6.50
Red Wine Poached Pear & Fruit Granola (n)	6.75
Vanilla Ice Cream & Salted Caramel	6.50
Selection Of Irish Cheese, JS Chutney, Crackers	14.00
- Coolea - Cows Cheese, Co. Cork	
- Kearney Blue - Blue Cheese, Castlereagh	
- Cooleney - Cows Milk, Brie Style - Tipparary	

DESSERT COCKTAILS 13.50

COCONUT MARTINI

Absolut, Creme de Cacao, Coconut, Cream

ESPRESSO MARTINI

Absolut, Kahlua, Espresso

LEMON MERINGUE

Absolut, Limoncello, Cream, Lemon Juice, Simple Syrup

TIRAMISU

Kracken, Baileys, Cream, Espresso

AFTER EIGHT

Vodka, Baileys, Mint, Cream

HAZELNUT ALEXANDER

Hennessy V.S., Hazelnut Liqueur, Chocolate Liqueur, Cream

DESSERT WINES

Coto de Hayas, Campo de Borja, Moscatel, Spain	8.00
Finca Antigua, Moscatel, La Mancha, Spain	8.00
Indomita, Late harvest Gewurztraminer-Sauvignon Blanc, Chile	7.00

BEER & CIDER

Birra Moretti	6.50
Guinness (Tin)	6.25
Bevertown Neck Oil IPA (Local)	7.50
Our Brewery Americian Wheat (Local)	7.50

DID YOU KNOW...

Private Dining Room available up to 40 guests.
The perfect space to celebrate a special occasion with friends and family or host a business dinner. Please ask for details.

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

Please inform your server of any dietary requirements we should be aware of. Every effort will be made to accommodate these but cannot always be guaranteed.
Gift Vouchers available

CHAMPAGNE & SPARKLING

Valdo, Valdobbiadene, Prosecco, Italy	9.00
Saumur Brut Rosé, Crémant, France	10.00
Forget Brimont Brut, NV, Champagne, France	17.95

WHITE WINE 175ML/250ML

Entreflores Albarino, Rias Baixas, Spain	10.00	13.00
Domaine des Lauriers, Picpoul de Pinet, Languedoc, France	9.75	12.75
Klet Brda, Pinot Grigio, Slovenia	8.75	11.75
Heart of Stone, Sauvignon Blanc, Marlborough, New Zealand	10.00	13.00

ROSE & ORANGE 175ML/250ML

Domaine de l'Ambrosie, Rose D'Anjou, Loire, France	9.00	11.50
Horner, Horny Rose, Germany	10.00	13.00
Cramele Recas, Orange Natural Wine, Romania	9.50	12.50

RED WINE 175ML/250ML

Domaine Gulliaman, Cabernet Sauvignon, Gascogne, France	9.00	11.50
Extrait de Romarion, Pinot Noir, France	12.25	15.75
Rioja Vega Crianza, Rioja Alta, Spain	9.75	13.00
Cline, Old Vine Zinfandel, Lodi, CA, USA	13.00	17.25

WHISKEY FLIGHTS (20ML OF EACH)

BUSHMILLS SINGLE MALT

10yr, 16yr & 21yr
A smooth journey through aged Irish craftsmanship. 28.50

SHORTCROSS

Irish Bonding Co Grafter, Distillers Duo, Rye & Malt
Experience Irish Heritage, uniquely distilled by Shortcross 18.00

12 YEAR OLDS

Dunvilles, Yellow Spot & Redbreast
A refined selection of well aged favourites, each matured for 12 years and full of character. 24.00

POWERS

Gold, 3 Swallows & John's Lane
A bold characterful journey through one of Irelands most iconic whiskey brands. 16.00

METHOD MADNESS

Pot Still, Single Grain & Single Malt
A creative twist on classic Irish whiskey from the experimental minds at Middleton. 22.00