

## STARTERS

◆ Potato & scallion bread, Guinness wheaten & Abernethy butter	4.00
James St plate	9.00
Ham hock terrine	6.50
Crab on toast, brown crab mayonnaise	7.75
◆ Charcoal grilled vegetables, goats curd salad	6.50
Squid with chilli & saffron mayonnaise	7.50
Smoked salmon tartare	7.75
◆ Tomato soup, Toonsbridge mozzarella, kelp pesto	5.00
Irish charcuterie plate, pickles	9.50
Classic Caesar salad with confit chicken	7.00
Dundrum crab & chilli linguini	7.50
Whitehead lobster & leek quiche, mustard leaf salad	9.75
Baked scallop St Jacques served in the shell	10.50

◆ Vegetarian

Our produce this month is from the following suppliers: Hannans, Hehartys, Walled Garden, Kilkeel Fisheries, Dundrum Crab, Strangford, Comber Potatoes

## MAINS

### THE GRILL

Hannan's salt aged Sirloin	28.50
County Tyrone Sirloin	24.00
County Tyrone Ribeye	23.50
County Tyrone Fillet	34.00

### Sauces:

#### **Béarnaise, blue cheese, peppercorn, garlic butter or Café de Paris**

Whole roast brill, tartare sauce	18.50
Salmon tail & garlic prawns	17.95
Crossgar lemon & thyme free range chicken, sage potato gnocchi & sweetcorn	16.50
Slow cooked pork, butternut squash, apples & cider jus	15.50

### THE REST

Peter Hannan's beef burger, bacon & cheddar	13.50
Escalope of veal, hen's eggs & tomato dressing	16.50
Bouillabaisse, Comber potatoes & seaweed butter	16.50
◆ Aubergine baked with spiced pulses & mozzarella	13.50
Duck pappardelle	14.50

### SIDES

Chips, truffle fries, champ	4.00	Salt & vinegar onion rings	4.00
Grilled garlic mushrooms	4.00	Greens with olive oil & lemon	4.00
Maple syrup carrots	4.00	Lettuce & herb salad	4.00

Service is discretionary, however a 10% service charge will be added to parties of five or more. Please inform staff of any allergies or intolerances you may have and we will make every effort to accommodate these.