

Sunday Lunch Menu

To Start

Buffalo Chicken Wings - £9.00 Crispy wings tossed in a spicy buffalo glaze, served with roasted garlic aioli, scallions and a cooling sour cream dip (4,7,9)

North Atlantic Prawn & Mango Salad - £9.00 A refreshing mix with red pepper & chive salsa, rocket, and a tangy chilli & lime dressing (3)

Whipped Goats Cheese - £9.00 Topped with granola, red onion jam, walnuts, a berry medley, and rocket (2, 7, 10)

Soup of the Day - £8.00 Accompanied by Guinness wheaten bread and Abernethy butter (2, 7)

Sunday Roast & More

Prime Ribeye Roast Beef - £22.95

Succulent, slow-roasted beef. served with carrot puree (7), with creamy mashed potatoes (7) roast potatoes (7) and a medley of honey roasted vegetables (7). Finished with tender stem broccoli (7), Yorkshire pudding (2) and red wine jus (14)

Northern Irish Roast Turkey & Ham - £19.95

Served with cranberry, sage & onion stuffing (2), chipolata, creamy mashed potatoes (7), roast potatoes (7), and a medley of honey roasted vegetables (7), Finished with tender stem broccoli and red wine jus.

6 oz Irish Hereford Beef Burger - £20.95

Juicy Hereford beef patty layered with Irish smoked cheddar, beer mayo, sweet red onion jam, peppery rocket, and house slaw, served in a toasted brioche bap with golden chips (2,4,7,9).

*Add bacon for £1.50

Beer Battered Kilkeel Haddock & Chips - £20.95

With peppered pea puree, charred lemon and homemade tartare sauce (2, 4, 5, 9)

Slow Roasted Irish Lamb Shank - £24.95

With rosemary crumb, Colcannon mash, kale, and a rich red wine jus (2, 7, 14)

Guinness Braised Beef - £20.95

Served with mashed potato and braised red cabbage (2, 4, 7)

Pan Fried Buttermilk Chicken - £20.95

Paired with dauphinoise potatoes, herb crusted mushrooms and creamy mushroom sause (2,7,14)

Honey Glazed Chilli Chicken Strips - £20.95

With fresh coriander, peanuts, rocket, cucumber, soy dressing,
and skinny fries (2, 11, 13, 14)

Oven Baked Smoked Cod £20.95

Accompanied by Colcannon mash, peas, white wine cream and a poached hens egg (4,5,7)

Chicken & Mushroom Pappardelle - £19.95

Tossed in pesto & garlic cream, topped with pine nuts and garlic croutes (2,7)

100z County Fermanagh dry Aged Kettyle Sirloin £32.00 (supplement on set menu £10)

Served with a field mushroom and chipotle butter (add garlic prawns for £5.00) (7,*3)

Extra's - £4.50

- Chips -
- Garlic fries (7)
- Skinny fries
- Sweet potato fries
- Tossed salad
- Mash (7)
- Champ (7)
- Seasonal Vegetables

Sauces - £4.00

- Pepper sauce (7,14)
- White wine crean (7,14)
- Mushroom sauce (7)
- Garlic butter (7)
- Jus (14)
- Bushmills Sauce (7)

To Finish - £9.25

Sticky Toffee Pudding

Velvety toffee sauce, toasted pecans, & luscious salted caramel Ice Cream (2, 4, 7, 10*)

Blueberry Crème Brûlée

Golden-caramelised crust, silky blueberry custard, with a crisp shortbread biscuit (2*, 4, 7, 10, 13)

Lemon Posset

A zesty blend of fresh lemon and lemon gel, paired with ginger,
meringue and fresh cream (3,4,7)

Butterscotch & Fudge Sundae

Rich Ice Cream, fresh cream, meringue, butterscotch sauce, fudge pieces (4,7,10)

Cheese Board £4 supplement

A curated selection of Irish artisan cheeses, served with crispy crackers & sweet fig chutney
Numbers below dishes relate to the allergen content of the dish. Numbers with an asterisk means the dish can be altered to remove the allergen. Please inform your server if you have any allergies.

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs, 9 = Mustard, 10 = Nuts,
11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites