

Evening Menu

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)

Buttermilk Soft Shell Crab - £11.95

Lightly battered and served with crispy seaweed and a zesty lemon aioli (3, 4, 8, 9)

North Atlantic Prawn & Mango Salad - £9.95

A refreshing mix with red pepper & chive salsa, rocket, and a tangy chilli & lime dressing (3)

Ham Hock Croquettes - £9.00

Golden croquettes filled with ham hock, leek, and Irish smoked cheddar, paired with Irish black butter and fresh rocket (2, 4, 7)

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)

To Follow

6oz 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

Freshly caught Kilkeel haddock in a light beer batter, served with crispy chips, pea purée, tartare sauce, and a wedge of lemon (2,4,5,9)

Slow Roasted Irish Lamb Shank - £26.95

ender slow-roasted Irish lamb shank, finished with a fragrant rosemary crumb, served with Colcannon mash, kale, and a rich red wine jus. (2, 7, 14)

Guinness Braised Irish Beef - £22.95

Succulent beef, slow-braised in Guinness, served with creamy mashed potato and braised red cabbage. (2, 4, 7)

Pan Fried Buttermilk Chicken - £21.95

Served with velvety dauphinoise potatoes, fragrant herbed mushrooms, and a touch of burnt onion ketchup, accompanied by a rich and creamy mushroom sauce on the side.(2, 4, 7, 14)

10 oz County Fermanagh Dry Aged Kettyle Sirloin - £32.00 (Supplement on Set Menu £12)

Served with a field mushroom and chipotle butter & chunky golden chips. *Add garlic prawns - £5 (7, *3)

10 oz Irish Hereford Rump - £28.95 (Supplement on Set Menu £10)

Served with a field mushroom and chipotle butter and chunky golden chips. *Add garlic prawns - £5 (7, *3)

Honey-Glazed Chilli Chicken Strips - £20.95

Tender strips of chicken glazed in sweet honey and fiery chilli, finished with fresh coriander, crunchy peanuts, rocket, and cucumber, dressed with soy (2,11,13,14)

Chicken & Mushroom Pappardelle - £20.95

Ribbon pasta in a creamy pesto and garlic sauce, tossed with tender chicken, earthy mushrooms, pine nuts, and golden garlic croutons (2,7)

Extra's - £5

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

Sauces - £4.50

- 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