

SAMPLE EVENING MENU



SNACKS

Artisan sourdough and homemade wheaten bread	£3/£4
Nocellara del belice green olives	£3.5
Spicy Padrón peppers	£4
Italian pork meatballs	£4
Chorizo, potatoes and olives	£4

STARTERS

Salt aged beef tartare, truffled egg yolk, toasted sourdough, Ligurian oil	£7.5
Roast beetroot soup, blood orange and pomegranate yogurt	£5.5
Salad of burrata, radicchio, blood orange, almonds	£9
Salad of Frazer farm beetroots and goats cheese, smoked white balsamic dressing	£7
Roast curried cauliflower, chickpea, spinach, raisin and almond salad, minted yogurt	£8
Foie gras and chicken liver parfait, Armagh apple and chilli jelly, toasted sourdough	£8
Risotto of broccoli and Crozier Blue	£8
Salt and chilli squid, Shu dressings	£10

MAINS

Wild garlic gnocchi, purple broccoli, spring greens, mushroom ketchup	£12.5
Fillet of halibut, crushed potatoes, cauliflower and squid ink, gremolata	£24
Slow cooked beef bourguignon, creamed potato, roast red onion and smoked bacon	£18
Roast cod, creamed potato, purple broccoli, caper and chilli dressing	£18
Corn-fed chicken, seared hisby, lentils, sherry vinegar chicken juice	£16.5
Salt aged lamb loin, wild garlic gnocchi, mushroom ketchup	£24
Conchiglioni pasta, button mushroom, celery, wild garlic, Comte	£12.5

STEAKS

Himalayan salt-aged rib eye 280g,	£29
Aged sirloin 280g	£25
Fillet steak 250g	£31
<i>All served with hand cut chips, choice of sauce</i>	
<i>Madagascar green peppercorn sauce, red wine and thyme, garlic butter</i>	
Extra sauces	£1.5

CLASSICS

Clandeboye wood pigeon, date and earl gray blue flower pure, beetroot	£19
Venison and red wine ragu, linguine, parmesan	£14
Caramelised pork belly, cauliflower purée, cider soaked raisins	£16.5

SIDES

Buttery champ,	£4
Hand cut chips,	£4
Roast winter vegetables, honey and thyme	£4
Salad of fennel, rocket, pecorino, pine nuts	£4

WINES OF THE MONTH

'Mount Ara' 2013 Single Estate Marlborough Sauvignon Blanc (New Zealand)

'Casella' 2013 Shiraz (Australia)
£23 Bottle £16 Carafe

6-12-6 Menu

Evening Menu is available Mon-Sat 5.30-9.30pm.

STARTERS 6

Risotto of broccoli and Crozier Blue
Warm salad of smoked mackerel, potato, fennel

MAINS 12

Fishermans pie
Crispy duck confit, beetroot and rhubarb chutney

PUDDINGS 6

Apple and walnut crumble, cinnamon ice cream
Blood orange sponge, citrus curd, honey gelato