



Belfast Restaurant Week 2 courses for £10.00

STARTERS

£4.80

Salad of Dark Mount cheese, Kennedy bacon, Gracehill black pudding and baked apples, Brighter gold dressing

Pulled Glenarm organic lamb, Fattoush salad, pitta bread

Dundrum mussels and prawn chowder, Genesis wheaten, Abernethy dulce butter

MAIN COURSE

£8.40

Carnbrooke bacon chop, Kilmegan cider and shallot jus, champ

Mourne Mountains short horn beef brisket, Hilden stout sauce, and seasonal vegetables

Donegal loin of cod, soda bread crust, Rathlin kelp pesto, vegetable ragout

Ballyblue brie quiche, salad

DESSERT

£4.80

Poached rhubarb, Clandeboye yoghurt ice-cream, Andrews's wholemeal flour shortbread

Irwin's Barmbrack bread and butter pudding

Buttermilk panacotta, Linwood flax seeds and Goji berries crust, tuile biscuit

TEA OR COFFEE, PETITS FOURS - Bushmills whiskey chocolate truffles.

£2.40

2 courses for £10.00

Monday 18th – Thursday 21st February 2019

Local suppliers include Carnbrooke Meats, Eastcoast Seafood, North Down Group, Lynas Foodservice, Suki Tea, Causeway Meats, Clandeboye Estate and Farmview Dairies

Some of our dishes may contain food allergens

Please speak with the manager who will be able to provide you with information and recommend an alternative choice