



Head Chef Leigh Thurston and his culinary team are delighted to present you with their menu, designed exclusively using seasonal, locally sourced and traceable ingredients.

- Leigh Thurston
HEAD CHEF

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• LOCAL SUPPLIERS •

Donegal Prime Fish – Doherty Roe - Foyle Fruit – Lisdergan Butchers - McAtamneys Butchers
O'Kanes Meats – Glenshane Eggs – Ballylisk - McDaid's Bakery - Muine Glas Ice Cream - Clandeboyne Estate Yoghurt
Dromona – SD Bell & Co - Grants - Keenan Seafoods - Brighter Gold - Doreen Galt Jams
Island Kelp - Dart Mountain Cheeses

• STARTERS • —

Gnocchi

Grants Smoked Ham Hock - Pea - Broad Bean - Mint Pesto

1.2.4.7

£12

Parfait

Rockvale Chicken Liver Parfait - Onion Jam - Toasted Brioche

2,4,5,7,9,14

£12

Mackerel

Wild Atlantic Gin Cured Mackerel - Beetroot - Rhubarb - Apple
Oyster Emulsion

4,5,8,9,14

Tart

£12

Tart

Heritage Tomato - Ricotta - Radish - Preserved Lemon - Basil

2,7,9

£12

All items are subject to availability. Some foods may contain nuts or nut oils. Items can be modified to become Vegan
Allergens: **(1)** Celery, **(2)** Gluten, **(3)** Crustaceans, **(4)** Eggs, **(5)** Fish, **(6)** Lupin, **(7)** Milk, **(8)** Mollusks, **(9)** Mustard, **(10)** Nuts,
(11) Peanuts, **(12)** Sesame Seeds, **(13)** Soya, **(14)** Sulphur Dioxide.



• MAINS •

Duck £30

(Supplement £8 For Dinner Inclusive - Package)

Roast Thornhill Duck Breast - Confit Leg Croquette - Savoy Cabbage
Potato Terrine - Pickled Cherry Jus

1,2,4,7,14

Chicken £25

Rockvale Chicken Supreme - Glazed Grants Pork Belly - Sweetcorn Puree
Roast Corn - Crisp Polenta - Jus Gras

1,7,9,14

Cod £26

Pan Roast Atlantic Hake Fillet - Summer Greens - Kilkeel Crab Cake
Shellfish Bisque - Goats Bridge Trout Caviar

1,2,3,4,5,7,14

Wellington £24

Heritage Carrot - Hispi Cabbage - Creamed Potato

1,2,13,14

• SIDES – £4.50 EACH •

Seasonal Vegetables 1,7,9 Creamed Potato 7,14 Champ Potato 7,14

Pickled Onion Rings 2,9,14 Mixed Salad 9,14 Beef Fat Chunky Chips 14 French Fries

• DESSERTS •

£8.50 EACH

Souffle

Rhubarb Crumble Souffle - Stem Ginger Ice-Cream- Homemade Vanilla Custard
[please allow for an additional 10 minutes cooking time]

4,7

Tart

Blackberry & Almond Tart - Muine Glas Blackberry Sorbet

2,4,7,10,13

Panna Cotta

Strawberry - Basil - Elderflower

2,4,7,14

Chocolate

Dark Chocolate Delice - Feuilletine - Coco Tuille - The Ebrington Praline Ice-Cream

2,4,7,10

Chef's Legenderry Cheese Board

(Supplement £10 For Dinner Inclusive - Package)

Dart Mountain Sperrin Blue - Kilcreen - Banagher Bold - Toasted Barmbrack

Spiced Cracker - Orchard Apple and Raisin Chutney

1,2,7,9,14