

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

~~h. Thurst~~

• 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 • —

Pasta

Confit Duck Ragout - Orecchiette - Kale - Parmesan
1,2,4,,5,7,9,14

£12

Terrine

Grants Ham Hock - Leek - Apple Chutney - Celeriac - Crouton
1,2,7,14

£12

Crab

Kilkeel Crab - Hash Brown - Pickled onion - Crisp Capers
Dill Emulsion
3,4,7,9,14

£14

Tart

Beetroot Tarte Tatin - Dart Mountain Sperrin Blue - Endive
Pickled Chestnut

£12

2,7,9,10

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 • —

Venison

£30

Sperrin Mountain Venison Loin - Treacle & Coco Venison Shoulder Croquette
Braised Red Cabbage - Celeriac Fondant - Hazelnut - Red Wine Jus
1,2,4,7,9,10,14

Chicken

£25

Rockvale Chicken - Charred Leek - Chanterelles - Smoked Pancetta
Bone Marrow Crumb - Jus Gras
1,7,14

Cod

£26

Pan Roast Atlantic Cod Fillet - Parma Ham - Chard - Goats Bridge Trout Caviar
Warm Tartar Sauce
1,5,7,9,14

Gnocchi

£24

Chestnut Gnocchi - Kale - Pickled Mustard Seeds - Mushroom Velouté
Truffle Oil
2,9,10,13

— • SIDES – £4.50 EACH • —

Seasonal Roast 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 • —

Souffle

£8.50

Vanilla Crumble Souffle - Muine Glas Vanilla Ice Cream - Vanilla Custard
[please allow for an additional 10 minutes cooking time]
4,7

Tart

£8.50

Armagh Apple Tart - Almond - Guinness - Honey
2,4,7,10

Chocolate

£8.50

Triple Chocolate Mousse Cake - Feuilletine - Chocolate Tuille - Praline Ice Cream
2,4,7

Cheesecake

£8.50

Raspberry White Chocolate Cheesecake - Caramelised White Chocolate - Tuille
Raspberry Sorbet
2,4,7

Chef's Legenderry Cheese Board

£16

(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