



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

— • LOCAL SUPPLIERS • —

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

— • STARTERS • —

Pigeon £12
Edgewater Wood Pigeon Breast - Kale - Confit Shallot
Irish Black Butter - Jus
1,7,14

Parfait £12
Rockvale Chicken Liver - Pear Chutney - Toasted Brioche
2,4,7,9,14

Crab £14
Kilkeel Crab - Hash Brown - Apple - Crisp Capers
Dill Emulsion
3,4,7,9,14

Pasta £12
Celeriac Doppio Ravioli - Roasted Jerusalem Artichoke - Sage
Dart Mountain Sperrin Blue - Hazelnut - Brown Butter
1,2,4,7,10,14

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

Roast Sperrin Mountain Venison Loin - Braised Venison Shoulder Tart
Pickled Pear - Celeriac Puree - Red Cabbage - Red Wine Jus

1,2,7,9,14

Chicken

£25

Rockvale Chicken - Charred Leek - Winter Chanterelles - Smoked Pancetta
Bone Marrow Crumb - Jus Gras

1,2,7,14

Cod

£26

Pan Roast Atlantic Cod Fillet - Parma Ham - Cauliflower Puree - Goats Bridge
Trout Roe - Islander Kelp Butter Sauce

1,5,7,9,14

Gnocchi

£24

Chestnut Gnocchi - Pickled Mustard Seeds - Kale
Mushroom Velouté

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

£9.50

Blood Orange Souffle - Muine Glas Vanilla Ice Cream
Home-made White Chocolate Crème Anglaise
[please allow for an additional 10 minutes cooking time]

4,7

Chocolate

£8.50

Triple Chocolate Mousse Cake - Feuilletine - Coco Nib Tuille
Praline Ice Cream

2,4,7

Tart

£8.50

Armagh Apple Tart - Almond - Guinness - Honey

2,4,7,10

Cheesecake

£8.50

Forced Rhubarb Cheesecake - Rhubarb Gel - Poached Rhubarb - Vanilla Tuille
Pink Peppercorn Ice Cream

2,4

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