



Welcome

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

Leigh Thurston

HEAD CHEF

LOCAL SUPPLIERS

Donegal Prime Fish – Doherty Roe - Foyle Fruit- LA Rousse – Lisdergan Butchers
McAtamneys Butchers - O’Kanes Meats – Glenshane Eggs – McDaid’s Bakery
Muineglas Ice Cream - Clandeboye Estate Yoghurt – SD Bell & Co
Johnsons Coffee - Burren Balsamic - Ryan Milk Produce

STARTERS

Venison

Baronscourt Estate Venison Ragout - Smoked Pancetta - Kale - Potato 1, 7, 14

£12

Parfait

Wild Mushroom Parfait - Armagh Apple Chutney - Pickled Shallot - Toasted Brioche
2,4,7,9,10,13,14

£12

Salmon

Cured Salmon - Greencastle Brown Crab - Crème Fraiche - Horseradish Cream
Crisp Capers - Guinness Wheaten Crumb
1,2,3,4,5,7,9

£15

Tart

Puff Pastry Tart - Pear - Pickled Beetroot - Hazelnut
1,2,9,10

£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

Beef

£38

(£12 Supplement On Package)

Mill Dam Beef Fillet - Crisp Beef Cheek - Roast Carrot - Carrot Anise Puree
1,2,4,7,14

Chicken

£26

Pan Roast Rockvale Chicken - Chicken Liver Parfait Tart - Confit Thigh - Chanterelles
Chicken Skin Crumb - Celeriac Puree - Jus Gras
1,2,4,7,9,14

Hake

£29

Pan Roast Atlantic Hake Fillet - Hake Brandade - Spinach - Brown Butter Cauliflower Puree
Goats Bridge Trout Caviar - Stanford Lough Mussels - Mussel Velouté
1,2,5,7,8,14

Arancini

£24

Roasted Butternut Squash - Celeriac - Parmesan
1,2

SIDES – £5 EACH

Seasonal Vegetables 7 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

Soufflé (GF)

£10

Orange & Grand Marnier Souffle - Grand Marnier Custard
4,7

Apple Tart

£9

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

Chocolate

£9

Chocolate Delice - Feuilletine - Praline Ice Cream
2,4,7

Cheesecake

£9

Preserved Raspberry - White Chocolate - Oat Crumb - Muine Glass - Raspberry Sorbet
2,4,7

Chef's Legenderry Cheese Board

£16.50

(Supplement £10 For Dinner Inclusive - Package)

Dart Mountain Sperrin Blue - Kilcreen - Banagher Bold
Toasted Barmbrack Spiced Cracker - Orchard Apple Chutney
1,2,7,9,14

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