

A LA CARTE

To Start

Artisan breads

tapenade, olive oil & aged balsamic 4.50

Strangford scallops

Pan fried scallops, purée of Armagh bramley apples, glazed rare breed pork belly, black pudding beignets 11.00

Foie Gras Parfait

sour dough toast & plum chutney 8.00

Ewings smoked salmon

potato bread, horseradish cream, crispy shallots, capers & cress 8.50

Celeriac soup

velouté of celeriac, morels, buttery croutons, white truffle oil 7.50

Soufflé of Crozier Blue

twice baked soufflé, salad of pear & hazelnut 8.00

Open ravioli of pigeon

morel pasta of young french pigeon, tomato & chanterelles 12.00

Main Course

Kettyle's new season lamb

roast loin & braised shoulder, pomme purée, new carrots, beetroot & thyme 21.00

Greshingham duck

glazed breast, confit leg, pak choi, gingerbread, potato fondant & spiced port 19.50

Lough Erne beef

chargrilled, triple cooked chips, green beans, sauce béarnaise 22.00

Free range Fermanagh chicken

roast chicken & bacon, peas, asparagus & pomme boulangère 17.50

Risotto of wild mushroom

aged Parmesan, parsley cress & olive oil 10.50

Fish

Today's fish from local fishmongers & markets Market Price

Menu Surprise

Each day we offer a 6 course 'Menu Surprise' using the best of local produce P.O.R

Must be ordered by all the guests

Mash, triple cooked chips, salad, green beans, pommes frites 4.00

Some products may contain traces of nuts, therefore all allergies should be reported to a member of staff.

A discretionary