

LUNCH

To Start

Artisan breads

tapenade, olive oil & aged balsamic 4.00

Foie Gras Parfait

sour dough toast & plum chutney 7.00

Ewings smoked salmon

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

Celeriac soup

velouté of celeriac, morels, buttery croutons, white truffle oil 7.00

Soufflé of Crozier Blue

twice baked soufflé, salad of pear & hazelnut 7.00

Main Course

Plat du jour

- with wine suggestion 11.50

14.50

Lough Erne beef

chargrilled, triple cooked chips, green beans, sauce béarnaise 15.50

Free range Fermanagh chicken

roast chicken & bacon, peas, asparagus & pomme boulangère 14.00

Risotto of wild mushroom

aged Parmesan, parsley cress & olive oil 9.50

Fish

Today's fish from local fishmongers & markets Market Price

Menu Surprise

each day we offer a 'Menu Surprise' using the best of local produce

- 3 courses 17.50

- 6 courses P.O.R

Mash, triple cooked chips, salad, green beans, pommes frites 3.00

Also Available

Pre Theatre 5.30-7pm

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

A discretionary service charge of 10% will be added to your bill.