



## SAMPLE GRADUATION MENU

Wednesday 29<sup>th</sup> June - Thursday 7<sup>th</sup> July

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Mixed olives & balsamic onions £4

Homemade sourdough & stout wheaten bread £6

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### STARTERS

Summer vegetable soup, garden herbs, crème fraîche & crusty bread £6.5

Irish goat's cheese & beetroot salad, seeds & truffle £8.5

Smoked cod fishcake, cucumber, fennel & tartar £8.5

Chicken liver parfait, apple & red onion chutney, sourdough £9

Crisp fresh squid, spicy tomato jam & garlic aioli £10

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### MAINS

Dry aged sirloin steak cooked over charcoal, pepper sauce, triple cooked chips & grilled tomato £32

Mourne lamb rump, gratin potato, tender broccoli & balsamic £28

Whole grilled seabass, lemon & herbs, mixed salad, French fries & garlic butter £22

Basil pesto linguine pasta, sauté courgettes & fresh chilli £13.5

Local herb roast chicken breast, champ, green beans, Madeira & truffle £18

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### GRADUATION PRIX FIXE 3 COURSES £30

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Parmesan risotto, spinach  
& wild mushrooms

Spicy chicken Caesar salad,  
croutons & bacon

£8 each



Salt aged pork chop, triple  
cooked chips & pepper sauce

Grilled Kilkeel coley,  
potato purée & chorizo

£16 each



Irish cheese,  
crackers & chutney

Vanilla panna cotta  
& fudge sauce

£6 each

### SIDES £5 each

French fries / Mash potato

Triple cooked chips / Rocket & balsamic salad

Buttered French green beans / Tender broccoli, chilli & garlic