



This Fab Eatery is Turning Heads in County Tyrone' Ulster Tatler 2008

AUTUMN MENU

STARTERS

FROM £4.10 - £5.25

Soup of the Day

Served with Homemade Bread and Butter

Goats Cheese and Beetroot Terrine

Served With an Apple, Celery and Walnut Salad

Slice Of Ham Hock 'Loaf'

Served With Apple Compote, Toasted Homemade Bread and Pickled Wild Mushroom

Leek and Wild Mushroom Tartlet

Served with Hollandaise sauce

Confit Beef Rilette

Rocket salad, Dijon Mustard and Homemade Bread

Smoked Eel and Salmon Twice Baked Soufflé

Served With a Spicy Plum Chutney and Pea Puree

MAINS

FROM £13.95-£17.90

Lightly Cured Pollack Oven Baked

Served With Tomato Essence

Mustard Stuffed Ceres Free Range Chicken Supreme

Wrapped in Cured Ham

Wild Mushroom Mille Feuille With Peppered Goats Cheese and Beetroot Slices

Served With a Balsamic Reduction

Oven Baked Kettle Fermanagh Lamb Rump

Thyme Gnocchi and Red Wine Jus

Irish Sirloin Beef

Drizzled With a Cep and Whiskey Sauce

Kettle Beef Rib-Eye Steak

Served with Sage Jus

SIDES £2.50 EACH

Layonnaise Potatoes, Homemade Chips, Creamed Potatoes, Garlic Ruff Cuts, Buttered Broccoli and Almonds
Cauliflower Cheese and Crunchy Sage, Glazed Carrots

DESSERTS £4.50EACH

Lemon Sabayon

Port Poached Figs, Baked Egg Custard Tart , Home Made Cheesecake

Cheese Board Stilton, Brie, Munster, Feta and Goats Cheese, Served with a Balsamic Reduction and Fruit

Specials Change Every Three Weeks and Depend on the Seasons

Please note that the above are sample menus and that from time to time certain dishes or ingredients are restricted due to market availability