

Salads



Chicken Caesar Salad

6
9
€

Dessert



Affogato

8
€

Desserts*



Tiramisu

29
10
€



White Chocolate Cheesecake

Non alcoholic drinks



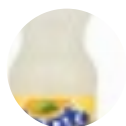
Coke

3
€



Diet Coke

3
€



Fanta Lemon

3
€



Sprite

3
€



Tonic

3
€



Lemonade

2
€



Bitter Lemon

2
€



Ginger Ale

9
2
€

Alcoholic Drinks



Tanqueray

5
€



Peroni

5
€



Kirin Ichiban

6
€



Guinness

9
6
€

Appetizers*



Lettuce Herb Salad

5
€

Soups*



Soup of the Day

6
€

Mains



Hereford Beef Burger

15
€



Dry Aged County Antrim Sirloin

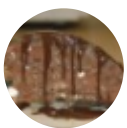


Crossgar Lemon Thyme Free Range Chicken



Whole Roast Plaice

Dolci



Death by Chocolate

10
€

Fish dishes*



Fish of the Day



Fish Chips

14
€

SIDES



Chips or Champ

5
€



Roast Garlic Mushrooms

5
€



Heritage Tomato and Mozzarella Salad

9
€

Drinks



Tea

3
€

Pizza



Aubergine

Desserts



Blackberry Souffle

10
€



Sticky Toffee Honeycomb Sundaes

7
€



70% Chocolate Mousse

7
€



Ice Cream Biscotti

6
€



Dark Chocolate Clafoutis

9
€



Chocolate Truffles Peanut Butter Fudge

3
€



Banana Rum Tarte Tatin



Ice Cream Madeleines



Christmas Pudding and Brandy Custard

Steaks



Steak frites

9
16
€

Starters



fChamp Bread

5
€



Ispini Charcuterie



Helen's Bay Organic Vegetable Crudités

9
€



Crispy Rabbit Leg

9
€



Toons Bridge Mozzarella

9
€



Kilkeel Crab Chilli Linguine

10
€



James St Plate

Cocktails



Coconut Martini

10
€

Soft drinks*



Fanta Orange

3
€



Orange Juice

2
€



Apple Juice

2
€

Spirits



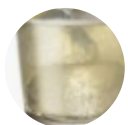
Americano

1
3
€



Absolut

4
€



Smirnoff

4
€



Bacardi

4
€

Biere



Erdinger

5
€

Ben & Jerry's Eis



Baked Alaska

7
€

Main



Sweetcorn Tarragon Risotto

9
€



Chicken BLT on Sourdough

11
€



Selection of Sides



Full Irish Fry

12
€



Waffles with Bacon, Egg Maple Syrup

9
€



Crepe, Crispy Bacon, Parmesan Cheese Mushroom

10
€



Crepe, Mix Berry Compote, Vanilla Ice Cream

10
€



Portobello Mushroom on Toast, Poached Egg Hollandaise

8
€



Saddleback Pork Pistachio Terrine, Apricot Puree and Herb Salad

7
€

Juices



Pineapple Juice

2
€

Classics



Steak, egg chips

14
€

American Food



Eggs Benedict

9
8
€

Beers



Yardsman Belfast Pale Ale

5
€



Yardsman India Pale Ale

5
€

Rum



Havana Club 7yr

7
€



Ron Zacapa Gran Reserva

8
€

Pizza - Klein Ø 22cm



Belvedere

6
€

Whisky



Hennessy VS

5
€

Gin



Gordons

4
€



Echlinville Irish Pot Still

8
€



The Botanist

7
€



Bitter Truth Pink Gin

9
€

Vodka



Ruby Blue

5
€

Whiskey



Jack Daniels No 7

4
€

VIP ALK ATNIGHT Bottles



Bombay Sapphire

4
€

Brandy



Pere Magloire Fine Calvados VS

6
€



Darroze Armagnac 8yr

6
€



Darroze Armagnac 12yr

9
€



Hine Cognac XO

19
€

Champagne



Veuve Clicquot Rosé, Champagne, France

Iced Teas



Dark N Stormy

10
€

Coffee



Cappuccino

9
3 €



Espresso

10
3 €

Tea & Coffee



Decaf Filtered

3
€

Beer & Cider



MacIvor's Dry Cider

6
€



MacIvor's Medium Cider

6
€

Rose



Domaine d'Astros Maures Rose, Pays D'Oc, France



Rose D'Anjou, Domaine de l'Ambrosie, Loire, France

Whites



Pikes Riesling, Clare Valley, Australia

White



Hugel Tradition 1639, Alsace, France



Le Versant Viognier, Pays D'Oc, France



Katxina Txakolina, Basque Country, Spain



Sepp Moser, Grüner Veltliner, Austria



Lyrarakis Assyrtiko, Crete



Pajzos Tokaji, T Furmint, Hungary



Kung Fu Riesling, Washington State, USA



Alpha Box Dice 'Golden Mullet ' Semillion, Viognier, Australia



Pasquiers Sauvignon Blanc, Languedoc, France



Domaine de la Chauviniere Muscadet, Loire, France



Domaine Morin Langaran Picpoul, Languedoc, France



Domaine Saint Maurici Chardonnay, Pays D'Oc, France



Renideo Pinot Grigio, Veneto, Italy



Ca di Ponti Grillo, Sicily, Italy



Alba Vega Albarino, Rias Baixas, Spain



Long Beach, Chenin Blanc, Western Cape, South Africa



Heart of Stone, Sauvignon Blanc, Marlborough, NZ



De Martino, Chardonnay, Chile



Louis Latour Macon Lugny, Burgundy, France



Jean Loron Vire Clesse, Burgundy, France



Alain Geoffrey Chablis, Burgundy, France



Louis Latour Meursault, Burgandy, France



Andre Dezat Sancerre, Loire, France



Andre Dezat Pouilly Fume, Loire, France



Morgassi Gavi di Gavi, Piemonte, Italy



Rustenberg Sauvignon Blanc, Stellenbosch, S. Africa



Xanadu Chardonay, Margaret River, Australia

Red



Pizarras de Otero, Mencia, Bierzo, Spain



Morte del Fra Bardolino, Corvina, Veneto, Italy



Scriani Amarone della Valpolicella, Italy



Ancora Sangiovese, Puglia, Italy



Lavignone Barabera D'Asti, Piemonte, Italy



Gulfi Cerasuolo di Vittoria DOCG, Sicily, Italy



Villa Wolf, Pinot Noir, Pfalz, Germany



Devil's Corner Pinot Noir, Tamar Valley, Tasmania



Cline Zinfandel, California, USA



Condado de Haza, Ribera del Duero, Spain



Montarels Caberent Sauvignon, Cotes de Thougne, France



Terre di Montelusa Primitivo, Puglia, Italy



Umani Ronchi Montepulciano d'Abruzzo, Italy



Marques de Mundaiz Crianza, Rioja, Spain



Porta 6, Tinto Roriz, Lisboa, Portugal



Currabridge Shiraz, SE Australia



Forrest Estate Pinot Noir, Marlborough, New Zealand



Altosur Malbec, Mendoza, Argentina



De Martino Estate Syrah, Choapa Valley, Chile



Terrapura Merlot, Central Valley, Chile



Chateau Beauregard Fleurie, Gamay, Beaujolais, France



Domaine du Grapillon D'or Gigondas, Rhone, France



Chateau Monconseil Gazin, Bordeaux, France



Chateau Peyroutas St Emillion Grand Cru, Bordeaux France



Domaine des Anges, Grenache, Syrah, Ventoux, France



Chateau Canon 2006, 1er Grand Cru Classe, Saint Emilion, France



Chateau de Beaucastel 2005, Chateauneuf-du-Pape, France



Chateau La Fleur Petrus 2005, Pomerol, France



Chateau Canet Ponet 2005, 5me Cru Classe, Pauillac, France



Roc de Cambes 2005, Cotes de Bourg, Bordeaux, France



Finca Antigua, Cabernet Sauvignon, La Mancha, Spain



Pira Luigi Barolo, Piemonte, Italy



Ridge Monte Bello 2012, Santa Cruz Mountains, California, USA



Chateau Tanunda Shiraz, Barossa Valley, Australia

Magnums



Soalheiro, Alvarinho, Portugal (White)



Vinha do Mouro, Portugal

Dessert Wines



Muscat Beaumes de Venise, Rhone, France



Maury Fagayra Rouge, France



Pedro Ximenez, Jerez, Spain



Finca Antiqua Moscatel, La Mancha, Spain

Sparkling



Prosecco Spumante, Veneto Italy



Forget Brimont Brut NV, Champagne, France



Soalheiro Alvarinho Espumante Rose, Melgacao, Portugal



Billecart Salmon Vintage 2007, Champagne, France

Bourbon



Makers Mark

Featured Drinks



Cocktail of the Day Raffles

10
€



Whiskey Flight Bushmills Steamship Collection

26
€

Spain



Marqués de Murrieta Reserva, Rioja, Spain

Non-alcoholic



Seedlip Sour

7
€



Pineapple and Rosemary

7
€

Red Wines by the Glass



Nieto Senetiner Malbec, Mendoza, Argentina

Non Alcoholic



Erdinger Alcohol Free

3
€

Course #1



Potato Leek Soup, Truffle Crème Fraiche



Pressed Chicken and Rabbit Terrine, Carrots Apricot



Cauliflower Pomegranate Salad, Golden Raisins Curry Yoghurt



Cured Glenarm Salmon Portavogie Prawn Cocktail



James St. Plate



Mozzarella, Heritage Tomato Basil



Cured Salmon Portavogie Prawn Cocktail



Smoked Cod Brandade, Parsley and Sourdough



Cnoc Dubh Goats Cheese, Carrot Turnip Salad



Heritage Tomato, Basil Chick Pea Hummus

The GRILL



Hannan's Salt Aged Sirloin

33
€



County Tyrone Sirloin

29
€



County Tyrone Ribeye

29
€



County Tyrone Fillet

39
€

Course #2



Butter Poached Turkey, Stuffing, Sprouts Ham Hock



Ewing's Smoked Cod, Kilkeel Crab, Fennel Apple



Portavo Pheasant, Wild Mushrooms, Onions, Madeira Parsley Jus



Sirloin of Beef with Chips Peppercorn Sauce



Jerusalem Artichoke Tarte Tatin, Sherry Vinegar Caramel Whipped Goats Cheese



Roast Beef, Yorkshire Pudding, Gravy, Roast Potatoes Champ



Grilled Salmon, Runner Beans, Carrot Honey



10oz Steak Frites, Peppercorn Sauce



Pork, Chorizo and Olive Pappardelle



Sweetcorn and Tomato Risotto, Tarragon Watercress

Course #3



Dark Chocolate Orange Pot, Vanilla Macaroon



Lemon Meringue Panna Cotta



Selection of Ice Cream Biscotti



Selection of Cheese, Crackers Fruit Chutney



White Chocolate Parfait, Raspberry Lemongrass Soup



Poached Meringue, Vanilla Custard Sweet Blackberry



White Chocolate Mousse, Raspberry Sorbet Elderflower



Coconut Ice Cream, Meringue Chocolate

Coffee*



Latte

3
€

Tennessee



Jack Daniels Single Barrel

7
€

Beer on Draught



Yardsman Lager

6
€

Liqueur Coffee



Royale Coffee

8
€

Chateau Musar



Chateau Musar, Bekaa Valley, Lebanon

Soft drinks & mixers



Fevertree Lite

3
€



SlimlineTonic

3
€

Copper Gin Serves



Shortcross

7
€



Jawbox

7
€

Red 125ml



Paco García Crianza, Rioja, Spain

Sharing Steaks



1.2 kg Tomahawk

78
€



700gm Chateaubriand

78
€



1.2 kg Tomahawk Steak with Choice of Two Sides Two Sauces

78
€



700gm Chateaubriand with Choice of Two Sides Two Sauces

78
€

Classic & Traditional



Belfast Negroni

10
€



Daiquiri Naturale

10
€

Fun & Sweet



Peartree

10
€



Strawberry and Rose Petal

10
€



Chilli and Lychee

10
€



Fig and Honey Smash

10
€



L'Apricotine

10
€

Alternative & Dessert



Mary Queen of Beets

10
€

Uncategorized



Crab on Toast

11
€



Crispy Squid

9
€



Pea risotto

8
€



Truffle Fries

1
5
€



Courgettes

5
€



Beetroot

5
€



Selection of Irish Cheeses



Lemon Meringue

10
€



Double espresso

3
€



Filtered Coffee

3
€



Earl Grey Tea

3
€



Camomile Tea

3
€



Green Tea

3
€



Peppermint Tea

3
€



Irish Coffee

8
€



Calypso Coffee

8
€



Italian Coffee

8
€



French Coffee

8
€



Baileys Coffee

8
€



Jamaican Coffee

8
€



Tomato Basil Soup

6
€



Pork

9
€



Steak Sandwich

12
€



Prime Cuts

34
€



Seasonal Soup



Ham Hock Terrine



Smoked Salmon Tartare



Chocolate mousse



French 75

11
€



Kir Royale

11
€



Rhubarb Fizz

11
€



Bramble

10
€



Classic Mai Tai

10
€



Paloma

10
€



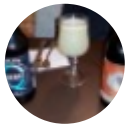
French Martini

10
€



Brandy Crusta

10
€



Pisco Sour

10
€



The Last Word

10
€



Raspberry Mojito

7
€



Apple Iced Tea

7
€



The Chocolate Block, Boekenhoutskloof, South Africa



Zubrowka

5
€



Greygoose

6
€



Ketel One

6
€



Captain Morgan Spiced Rum

4
€



Havana Club 3Yr

5
€



Goslings Dark Rum

5
€



Bacardi 8yr

6
€



Diplomatico Reserva

7
€



Hennessy Paradis

24
€



Beefeater

4
€



Plymouth

5
€



Plymouth Sloe

5
€



Portobello Road

5
€



Tanqueray Ten

7
€



Sipsmith

7
€



Monkey 47

8
€



Dingle Gin

7
€



Bulleit Bourbon

5
€



Bulleit Rye

6
€



Buffalo Trace

7
€



Crown Royal

7
€



Bells

4
€



Laphroaig

6
€



Appletiser

3
€



Fevertree Tonic

3
€



Fevertree Ginger Ale

3
€



Soda Water

2
€



Cranberry Juice

2
€



Tomato Juice

2
€



Still/Sparkling Water

2
€



Charred Aubergine

15
€



Irish Old Fashioned

10
€



Hendricks

7
€



Hannans Salt Aged Barnsley Lamb Chop

22
€



Portavogie Prawn Pappardelle

15
€



Irish Corn Fed Chicken

19
€



Grilled Smoked Cod

21
€