

No. 14

Snacks

3 Breads, Limavady Rapeseed Aioli, Yeasted Butter	£5
Crostini, Tomatoes, Basil, Ricotta	£7
Tuna Carpaccio, Capers, Rocket, Avocado	£8
Capon Tortellini with Smoked Jerusalem Artichoke and Vermouth	£7

½ Dozen Dooncastle Oysters
£14

Slow-Cooked Beef Brisket, Bone Marrow, Whey Cooked Leeks, Brunt Chive Oil
£14

Grass-Fed Lamb Chops, Smoked Aubergine, Nasturtium and Nettle Butter
£22

16oz Cote De Boeuf Steak, Café De Paris, Fat Chips
£28

Papperdelli with clams, Swordfish, Tomatoes and Basil
£20

Corn-Fed Chicken, Achill Island Salt, Fennel, Tomatoes, Thyme and Garlic, Ballymakenny
Potatoes
£18

Classic Sole Meuniere, Capers, Lemon and Parsley
£18

Rare Breed Collar of Bacon, Broccoli Stacks and Fried Capers, Mustard Picalli
£14

Fresh Seafood Counter Available
Tuesday and Friday

Tasting Menu Available
Friday and Saturday (Pre-Book Only)

No. 14

Sharing Boards

“Fat Pig”

Corndale Charcuterie, Olives, Sun Blushed Tomatoes, Sour Dough, Gherkins, Yeasted Butter
£20

“Smokehouse”

Ballyhornan Smoked Salmon, Smoked Anchovies, Smoked Mackerel, Sourdough, Smokey Cod
Brandade
£20

“Cheeseboard”

Selection of 3 Cheeses, Shortcross Gin Chutney, Biscuits
£10

Small Plates

Buttermilk Fried oyster, fermented kohlrabi	£5
Risotto with Rabbit and Truffle	£10
Prawns, Ouzo, Chilli, Sourdough Toast	£10
Spring Lamb Belly Hash Brown, Ramson Jam	£10
Piri Piri Chicken, Flat Bread, Cucumber Raita	£9
Shredded Beef Cheek, Orzo Pasta, Black Truffle, Bone Marrow Crumb	£9

Sides £4

Skinny Chips (Parmesan/Garlic +50p extra)

Fat Chips

Greens

Comber Potatoes

Buttermilk Mash