



Pub Dining Menu

Baloo House breads, farmhouse butter & tapenade 5 Marinated olives & feta 4.5

Irish charcuterie, pickles & sourdough 7 Curry roasted nuts 4

Crispy confit duck spring rolls, hoi sin sauce 9

Maple cured ham hock, mature cheddar scones, sea salt and sage butter 8.5

Chicken liver parfait, crispy chicken skin, hazelnut, bitter orange, toasted brioche 8

Smoked mackerel fishcakes, pickled beetroot, sour apple, beetroot and caper relish 8

Fivemiletown goat's cheese, heirloom tomatoes, linseed, bitter leaves 8

Mourne mountain lamb rump, new season broccoli, olive tapenade, toasted hazelnuts, Parmesan potato terrine 24

Herb crusted hake, spiced fennel sausage, asparagus, pickled girolles, roast bone sauce 17.5

Free range chicken breast, French style peas, baby gem, crispy bacon, smoked mash, jus gras 17

Pan fried seabass, sweet and sour aubergine, roasted red pepper, tomato fondue, giant couscous, pine nuts 18

Himalayan salt aged 10oz sirloin, roasted tomato, onion rings, beef dripping chips, peppercorn sauce 30 (add garlic prawns 6 or boneless beef bourbon ribs 6)

Triple cooked beef dripping chips 4

Tenderstem broccoli, chilli, garlic, cashew nuts 4

Skinny fries, truffle mayo, Parmesan 4.5

Buttery mash potato 4

Braised mushrooms, crispy bacon, garlic butter 4

Heritage tomato, Parmesan and bitter leaf salad, truffle vinaigrette 4

Beer pickled onion rings 4