



## Prix Fixe

Served daily from 5pm - 7pm | 2 Courses £28.00 | 3 Courses £34.00

### STARTERS

SOUP DU JOUR  | Guinness wheaten bread

KILKEEL CRAB & ASPARAGUS SALAD | Baby leaves, orange, asparagus, tarragon emulsion, croûtes, confit egg yolk

BURRATA  | Heirloom tomatoes, pistachio pesto, basil leaves & croûtes

WILD MUSHROOM & TRUFFLE ARANCINI  | Truffle mayo, parmesan & rocket

### MAIN COURSES

NOVELLI HALF ROAST CHICKEN | Pomme pave, parsnip purée, tenderstem broccoli & jus gras

SLOW BRAISED BEEF CHEEK COTTAGE PIE | Glazed carrots & tenderstem broccoli

BELFAST ALE BATTERED HADDOCK | Hand-cut chips, garden peas & tartare sauce

BUTTER ROASTED GNOCCHI  | Wild mushrooms, pine nuts, rocket & truffle cream

DRY AGED 10oz\* RIBEYE STEAK (*£13 supplement*) | Portobello mushroom, grilled tomato, hand-cut chips & your choice of sauce

*Choose from:* Peppercorn Cream | Bone Marrow Jus | Roasted Garlic Butter  | Truffle Mushroom Cream

### FOR DESSERT

ARMAGH APPLE & BLACKBERRY CRUMBLE  | White chocolate ice cream & crème anglaise

NOVELLI VANILLA BEAN CRÈME BRÛLÉE  | Strawberry compote & shortbread biscuit

PISTACHIO & ROSE MILLES-FEUILLES TART  | Raspberry sorbet

SELECTION OF ICE CREAM  | Meringue & fresh berries

 No meat or fish  Vegan option. \* Approximate uncooked weight. A discretionary service charge of 10% will be added to your bill. Prices include VAT. **FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients, we cannot guarantee that any food or beverage item sold is free from traces of allergens.