



# FESTIVE ALL DAY MENU

## NIBBLES

OLIVES (V)	£3
BREAD & TAPENADE (V)	£3.5

## SMALL PLATES

SPICED PUMPKIN SOUP (V) (VG) Fresh Crusty Roll	£4.5
SALT & CHILLI SQUID Chilli Jam, Sour Cream & Napa Slaw [E, D, NCGI]	£7.5
ORANGE & CHILLI DUCK WINGS Crème Fraiche	£8
CONFIT HAM HOCK TERRINE Pickled Vegetables & Grilled Sourdough	£7
GOATS CHEESE FOCACCIA (V) Red Onion Jam & Rocket	£7
CRISPY CRAB CAKES Curry Mayonnaise	£8

## MAINS

ROAST TURKEY ROULADE Roast Antrim Turkey, Streaky Bacon with Traditional Stuffing, Chipolatas & Turkey Gravy	£16.5
PAN FRIED SALMON Creamed Sprouts & Smoked Bacon	£17
10OZ IRISH RUMP STEAK Confit Shallots & Peppercorn Sauce	£19.5
ROAST PUMPKIN & LEEK NUT ROAST (VG) Lentils & Vegetable Gravy	£15.5
VENISON BURGER Topped with Blue Cheese Rarebit, Caramelised Red Onion & Rocket, served in a Brioche Bun with Fries	£13
WILD MUSHROOM RISOTTO With Toasted Brioche Crumb	£13.5

## TO SHARE

CHARCUTERIE PLATTER Selection of Artisan Meats served with Olives, Artichokes & Grilled Sourdough Bread [D]	£16
CHEESE PLATTER (V) Selection of Local & European Cheeses, served with Grapes, Pear & Lime Chutney & Grilled Sourdough Bread [D, C]	£15
MEZZE PLATE Chefs selection of Cured Meats & Cheeses, served with Olives, Hummus, Marinated Artichokes & Grilled Sourdough Bread [N, D]	£20

## SIDES

FRIES	£4
PARMESAN FRIES (D)	£5
HOUSE SALAD	£4

## DESSERTS

VANILLA BEAN CRÈME BRÛLÉE Festive Shortbread	£7
STEAMED CHOCOLATE PUDDING Salted Chocolate Caramel Sauce, Vanilla Ice Cream	£7
APPLE CRUMBLE Fresh Custard	£7

## TEA & COFFEES

All coffee prepared with fair trade single origin Brazilian Sao Silvestre beans

TEA Assam, Green, Peppermint	£2.4
COFFEE WHITE Latte, Flat White, Cappuccino [D] (Oat Milk add 50p)	£2.7
COFFEE BLACK Americano, Espresso	£2.5
HOT CHOCOLATE (D)	£2.7
IRISH COFFEE (D) Roe & Co Irish Whiskey, Black Coffee, Demerara Sugar, Cream, Dark Chocolate	£5



# Margot

Please notify us of any allergies or dietary requirements when ordering. [V] Vegetarian, [VG] Vegan, [NCGI] Not Containing Gluten Ingredients, [VGO] Vegan Option Available, [GFO] Gluten Free Option Available, [N] Contains Nuts, [E] Eggs, [SF] Shell Fish, [D] Dairy, [C] Citrus  
A discretionary service charge of 10% will be applied to tables of 6 or more. All tips go to directly to front of house and kitchen staff.