

By the glass & carafe

Wines

	SMALL 125ML	REGULAR 175ML	LARGE 250ML	CARAFE 500ML	BOTTLE 750ML
WHITE					
1 SAUVIGNON BLANC, STONELEIGH VINEYARDS (MARLBOROUGH, NZ) Classic, lively, Sauvignon Blanc that captures the essence of Marlborough.	£3.90	£5.95	£7.95	£17.00	£23.50
2 SAUVIGNON BLANC, TERRAPURA (CHILE) Classic Sauvignon aromatics of gooseberry/grapefruit with tropical overtones	£3.50	£4.75	£6.75	£13.50	£18.00
3 CA DI ALTE PINOT GRIGIO (ITALY) Lively & aromatic on the nose, with bread crust perfumes & pear	£3.75	£4.95	£6.95	£14.25	£19.50
4 CHARDONNAY, CAMPO NUEVO (SPAIN) Crisp, fresh, balanced with lemony/apple notes.	£3.50	£4.75	£6.75	£13.50	£18.00
ROSÉ					
5 WHITE ZINFANDEL, SUTTERHOME WINERY (CALIFORNIA) This delightfully fruity, naturally sweet blush wine has the aroma of fresh raspberries.	£3.50	£4.75	£6.75	£13.50	£18.00
RED					
6 SHIRAZ-CABERNET, BADGERS CREEK (AUSTRALIA) Ripe plum & red berry fruit with a spicy peppery finish.	£3.75	£4.95	£6.95	£14.00	£19.00
7 MERLOT, RIO LENTO (CHILE) Red cherry & plum aromas, medium bodied.	£3.75	£4.95	£6.95	£14.00	£19.00
8 TEMPRANILLO, CAMPO NUEVO (SPAIN) Bright cherry & strawberry fruit.	£3.50	£4.75	£6.75	£13.50	£18.00

White

9 GAVI DE GAVI, LA GIUSTINIANA, PIEDMONT, (ITALY) Made from the Cortese grape, refreshing, bright, with citrus notes & long finish.	£19.00
10 CHARDONNAY SEMILLON, BROOKFORD (AUSTRALIA) Clean & crisp with fresh juicy flavours.	£19.00
11 MLADITA FETEASCA REGALA, TIMIS (ROMANIA) From Transylvania, local grapes blended to give bountiful flavours of citrus & pears, works well with spiced dishes.	£19.50
12 SAUVIGNON BLANC/CHARDONNAY/GEWURZTRAMINER, 'THE DEVIL'S COLLECTION', CASILLERO DEL DIABLO (CHILE) A delicious sensual wine, aromas of grapefruit, gooseberry & green fig lead to a long & elegant finish.	£22.00
13 PORTA 6 WHITE, LISBOA (PORTUGAL) Here comes the white to accompany the incredibly successful red. Citrus, honey & passion fruit, round & full bodied.	£22.00
14 CHARDONNAY, HOLY SNAIL, LOIRE, (FRANCE) Peach, lemon & mineral notes with superb balance.	£23.50
15 SAUVIGNON BLANC, THE JUMPER (MARLBOROUGH NZ) Silver medal winner from Hunters established by Belfastman Ernie Hunter. Luscious yet refreshing notes of asparagus, gooseberry & passionfruit.	£23.50
16 ALBARINO, MARTIN CODAX, RIAS BAIXAS (SPAIN) Gold medal winner 2013. Elegant aromas of white stone fruits & white flowers. Rounded medium bodied, perfect with fish.	£28.00
17 CHABLIS, JOSEPH DROUHIN (BURGUNDY) Dry and fruity, with mineral notes. Pleasant and long after taste.	£28.00

Sparkling & Champagne

18 PROSECCO, CA DE ALTE, (VENETO) Extra dry	£23.00
19 BRUT N.V CHAMPAGNE, VEUVE CLICQUOT (FRANCE)	£62.00
SNIPES	
PROSECCO, MIONETTO (ITALY)	£7.95
CHAMPAGNE, MOET & CHANDON (FRANCE)	£12.95

Red

20 BARDOLINO, PASQUA, VENETO, (ITALY) Fragrances of redcurrants & cherries, light to medium bodied.	£19.50
21 PINOT NOIR, COSMINA, BANET (ROMANIA) A soft centred mulberry & cherry filled red with oak spice, eminently quaffable.	£19.75
22 MERLOT, DOMAINE LES YEUSES, LANGUEDOC, (FRANCE) Beautifully fragrant, red currant leaf scented, in the style of quality St. Emilion.	£21.50
23 CABERNET SYRAH, 'THE DEVIL'S COLLECTION', CASILLERO DEL DIABLO (CHILE) A mixed blend giving flavours of ripe plums, blackberries & toasted vanilla.	£22.00
24 PORTA 6, LISBOA (PORTUGAL) Intense aromas of ripe summer pudding fruits with a spicy accent. Modern style with a long finish. Voted best red of the series on 'Saturday Kitchen'.	MAGNUM £40.00 £22.00
21 MALBEC GRAND RESERVE, GRAFFIGNA (ARGENTINA) Sweet plum, lavender & anise perfume, medium to full bodied.	£23.00
26 RIOJA VEGA CRIANZA (SPAIN) Aged in oak. Flavours of vanilla spices and cherries.	£26.00
27 GAMAY NOIR, LORAN 'JEAN', BURGUNDY (FRANCE) Gold & Silver medal winner from the renowned Loranb family. Aromas of ripe blackberry & liquorice, spice & minerality, great balance & freshness. Light to medium bodied.	£26.00
28 CABERNET SAUVIGNON, CONCHA MARQUES DE CASA (CHILE) Limited production, aged in French oak for 14 mths, striking morello cherry aromas & subtle fig flavours.	£28.00

Cocktails

NEGRONI Campari, Sweet vermouth, Bombay Gin	£7.95
TOM COLLINS Beefeater Gin, lemon, sugar syrup, soda	£6.50
COSMOPOLITAN Absolut Vodka, Cranberry, Cointreau, lime	£6.95
WHISKY SOUR Bulleit Bourbon, lemon, sugar syrup, soda, bitters	£6.50
PLANTERS PUNCH Havana 3yr Rum, lemon, orange juice, soda	£6.95
ESPRESSO MARTINI (after dinner drink) Expresso shot, Kahlua, Absolut Vodka, sugar syrup	£7.95
BRANDY ALEXANDER (after dinner drink) Hennessey Brandy, Crème de cacao, fresh cream	£6.95
SUNRISE – Non alcoholic Orange juice, pineapple juice, ginger ale, grenadine	£3.95

Ultimate Gin & Tonics

HOUSE POUR BEEFEATER GIN	£3.50
BOMBAY SAPPHIRE (ENGLAND) with a lime wedge	£3.55
JAWBOX (N.IRELAND) with orange peel & lime wedge	£5.50
PLYMOUTH GIN (ENGLAND) with orange & juniper berries	£3.80
HOXTON GIN (ENGLAND) with grapefruit	£4.95
MONKEY 47 (GERMANY) with lime peel & lavender	£6.00
SHORTCROSS (N.IRELAND) with orange peel	£5.80
TANQUERAY (ENGLAND) with grapefruit	£3.75
BEEFEATER 24 (ENGLAND) with lemon peel	£5.50
HENDRICKS (SCOTLAND) with cucumber shavings	£4.50
COPELAND RASPBERRY & MINT OR RHUBERRY (NI) with fresh lemon & blackberry	£4.70
MOR (IRELAND) with raspberry & garden mint	£4.70
BOATYARD (N.IRELAND) with lemon & juniper	£5.80

Alternatively you can also choose from our Fevertree & Schweppes range:
 Fevertree - Tonic, Light tonic, Elderflower tonic, Mediterranean tonic, Aromatic tonic, Sicilian lemonade, or Ginger ale **all £2.35**
 Schweppes - Tonic, Slimline tonic, Bitter lemon, or Ginger ale **all £1.85**

Craft Beers & Ciders

HILDEN BELFAST BLONDE LISBURN, NI (4.3% ABV)	500ML	£4.50
FARMAGEDDON IPA COUNTY DOWN, NI (VEGAN FRIENDLY) (5.5% ABV)	500ML	£4.95
COPPERHEAD PALE ALE (3.7% ABV) KILKEEL, CO DOWN	330ML	£3.75
TEMPTED DRY, MEDIUM DRY, (5.4% ABV) STRAWBERRY CIDER (4.0% ABV) LISBURN, NI	500ML	£4.30



Lunch & Earlybird Menu

served 12-6.30pm

To share platters & nibbles

- ARTISAN WARM BREADS** **V**
CHIMMICHURI, CRUSHED BASIL PESTO, HUMMUS. £4.95
- CHILLI BEEF TACOS**
SWEETCORN & BEAN SALSA, CRÈME FRAICHE, CORIANDER PESTO. £9.95

Starters

- WARM WILD VENISON SALAD** **GF**
WILD MUSHROOMS, SOUR DOUGH CROUTES, CRISPY SHALLOTS, TRUFFLE INFUSED DRESSING. £6.95
- FIVE MILETOWN GOATS CHEESE CAKE**
CHUTNEY, DRESSED BABY LEAF. £6.75
- MARINATED LAMB KEBAB**
BEETROOT HUMMUS, SPICED CASHEW NUT CRUMBLE. HOME MADE FLAT BREAD. £6.50
- CRISPY CAJUN CHICKEN STRIPS**
BABY GEM LETTUCE, PEPPEDEW PEPPERS, SMOKED PAPRIKA & CUMIN DRIZZLE. £6.50
- SMOKED MACKERAL PATE**
CELERIAC, APPLE & HORSERADISH SLAW, TOASTED BREADS. £6.25
- CHEFS SOUP CREATION** **V GF**
WARM BREADS. £4.50
- SALT CHILLI SQUID, PRAWN CRACKER & CRISPY SHRIMP**
NAPA SLAW, CHILLI JAM & MAYO. £6.95

Fish Corner

- HERB GRILLED TROUT FILLET** **GF**
GARDEN LEEKS, FRENCH BEANS, PEARL ONIONS, CHORIZO VELOUTE, BABY POTATOES. £12.95
- CRISPY CATCH OF THE DAY**
CRUSHED PEA & MINT PUREE, TARTARE SAUCE, HAND CUT FRIES. £10.95

From the Larder

- SUGAR PIT PORK LOIN**
PINEAPPLE & CHILLI JAM, SAUTE KALE, FRIED HENS EGGS, CHIVE SABAYON, SEA SALT BAKED BABY POTATOES. £12.50
- HAND CRAFTED VENISON PATTIES**
ORZO, SERRANO HAM CRISPS, ROASTED MUSHROOMS, THYME & PARMESAN PESTO. £10.95
- DRY RUBBED PULLED CHICKEN**
BAKED SWEET POTATO, GUACAMOLE, CRÈME FRAICHE, FLOUR TORTILLAS. £11.95
- SLOW COOKED BEEF BLADE**
HONEY GLAZED BEETROOT, PARSNIPS, PRESSED FETA, SIMPLY MASH. £11.95

With or without

- MORROCAN BUTTERNUT SQUASH TAGINE** **V GF**
PRESSED FETA, CHILLI & HERB COUS COUS. HOME MADE FLATBREADS. £9.95
ADD MARINATED LAMB RUMP SKEWER. £13.95
- WILD MUSHROOM & TRUFFLE OIL RISOTTO** **V GF**
PARMESAN CRISPS. £9.50
ADD 5 PEPPERCORN CHICKEN FILLET. £12.95
- CLEMENTS 3 EGG OMELETTES** **V GF**
Choice of:
• BLUE CHEESE, ROCKET.
• PIMENTO, BASIL & SUN KISSED TOMATO.
SERVED WITH SIDE ORDER OF CHOICE. £9.95

Butchers Block

All steaks are aged for 28 days for maximum flavour and juiciness, and served with tobacco onions

- | | | |
|----------------------------------|----------------|-----------------|
| PRIME LEAN RUMP STEAK | 8OZ ... £13.95 | 12OZ ... £18.75 |
| PRIME MARBLED SIRLOIN | 8OZ ... £14.95 | 12OZ ... £19.95 |
| PRIME TENDER FILLET STEAK | 8OZ ... £19.95 | 12OZ ... £26.00 |
- GF** OPTION ALSO AVAILABLE

SAUCES

AU POIVRE, BLUE CHEESE AND GRAPE FONDUE, WILD MUSHROOM, BÉARNAISE, WHISKY TARRAGON AND MUSTARD SEED. ALL £1.50

Gourmet Burgers

Choice of beef or chicken, served in a toasted brioche bun, mayo, beef tomato, pickled gherkin, served with a side order of choice garnished with tobacco onions

- THE PHEASANT HOUSE BURGER** £10.95
- PARISIAN BURGER**
PANKO CRUMBED BRIE & BACON JAM. £11.95
- MEXICANO BURGER**
CHIPOTLE BBQ PULLED PORK & GRUYERE MELT. £11.95
- BAD BOBS SMOKEY JOE**
WITH SMOKED PAPRIKA CHEDDAR & CRISPY BACON RASHERS, WHITE BBQ SAUCE £11.95

Side orders

- | | |
|---------------------------|-------------------------------|
| THICK HAND CUT CHIPS | POMME FRITES |
| PEPPERED MAYO POMME FRITE | TRUFFLE MAYO & PARMESAN FRIES |
| GARLIC FRIES | THICK CUT GARLIC FRIES |
| BOMBAY FRIES | CRISS CROSS FRIES |
| PLAIN MASH | SPRING ONION MASH |
| BACON & CHEDDAR MASH | BABY POTATOES |
| GARLIC POTATOES | HOUSE SALAD |
| CAESAR SALAD | STIR FRIED VEGETABLES |
| GREEK FETA SALAD | SAUTÉED MUSHROOMS |
| TOBACCO ONIONS | MARKET VEGETABLES |

GF CAN BE MODIFIED TO GF **V** VEGETARIAN OPTION AVAILABLE

IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER