

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.	£4	£6	£8	£16	£23.5
2 SAUVIGNON BLANC, TERRAPURA (CHILE) Classic Sauvignon aromatics of gooseberry/grapefruit with tropical overtones.	£3.5	£4.8	£7	£14	£18
3 CA DI ALTE PINOT GRIGIO (ITALY) Lively & aromatic on the nose, with bread crust perfumes & pear.	£3.8	£5	£7	£14	£19.5
4 CHARDONNAY, CAMPO NUEVO (SPAIN) Crisp, fresh, balanced with lemony/apple notes.	£3.5	£4.8	£7	£14	£18
ROSÉ					
5 WHITE ZINFANDEL, SUTTERHOME WINERY (CALIFORNIA) This delightfully fruity, naturally sweet blush wine has the aroma of fresh raspberries.	£3.5	£4.8	£7	£14	£18
RED					
6 SHIRAZ-CABERNET, BADGERS CREEK (AUSTRALIA) Ripe plum & red berry fruit with a spicy peppery finish.	£3.8	£5	£7	£14	£19.5
7 MERLOT, CONCHA Y TORO (CHILE) Red cherry & plum aromas, medium bodied.	£3.8	£5	£7	£14	£19
8 TEMPRANILLO, CAMPO NUEVO (SPAIN) Bright cherry & strawberry fruit.	£3.5	£4.8	£7	£14	£18

White

9 GAVI DE GAVI, LA GIUSTINIANA, PIEDMONT, (ITALY) Made from the Cortese grape, refreshing, bright, with citrus notes & long finish.					£19
10 CHARDONNAY SEMILLON, BROOKFORD (AUSTRALIA) Clean & crisp with fresh juicy flavours.					£19
11 CHENIN BLANC, KLIPPENKOP (WESTERN CAPE, SA) Full bodied off dry to dry. Powerful flavours of pineapple, melon & green apple, lovely balance, enjoy with seafood & light meats.					£21.5
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
13 PORTA 6 WHITE, LISBOA (PORTUGAL) Here comes the white to accompany the incredibly successful red. Citrus, honey & passion fruit, round & full bodied.					£22
14 CHARDONNAY, HOLY SNAIL, LOIRE, (FRANCE) Peach, lemon & mineral notes with superb balance.					£23.5
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.					£23.5
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
17 CHABLIS, ALBERT BICHOT (BURGUNDY) Dry and fruity, with mineral notes. Pleasant and long after taste.					£28

Sparkling & Champagne

18 PROSECCO, CA DE ALTE, (VENETO) Extra dry					£23
19 BRUT N.V CHAMPAGNE, VEUVE CLICQUOT (FRANCE)					£62
SNIPES					
PROSECCO, MIONETTO (ITALY)					£8
CHAMPAGNE, MOET & CHANDON (FRANCE)					£13

Red

20 GRENACHE SYRAH, COTE DE HAYAS, (CAMPO DE BORJA, SPAIN) "Lovely rich satisfying palate with loads of bright red fruit & soft spicy juice quality with a savoury finish". (Janis Robinson)					£19.5
21 PINOT NOIR, COSMINA, BANET (ROMANIA) A soft centred mulberry & cherry filled red with oak spice, eminently quaffable.					£20
22 MERLOT, DOMAINE LES YEUSES, LANGUEDOC, (FRANCE) Beautifully fragrant, red currant leaf scented, in the style of quality St. Emilion.					£21.5
23 CABERNET SYRAH, 'THE DEVIL'S COLLECTION', CASILLERO DEL DIABLO (CHILE) A mixed blend giving flavours of ripe plums, blackberries & toasted vanilla.					£22
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		£22
25 MALBEC GRAND RESERVE, GRAFFIGNA (ARGENTINA) Sweet plum, lavender & anise perfume, medium to full bodied.					£23
26 RIOJA VEGA CRIANZA (SPAIN) Aged in oak. Flavours of vanilla spices and cherries.					£26
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
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

Cocktails

WINTER WARMER (Hot) Hennessy Cognac, Havana 7yr old, lemon juice, bitters.	£7
STRAWBERRY DAIQUIRI Havana rum, lime juice, fresh stawberries, sugar syrup.	£7
COSMOPOLITAN Absolut Vodka, Cranberry, Cointreau, lime.	£7
DARK 'N' STORMY Havana 7yr old, ginger beer, lime juice.	£7
PINA COLADA Havana rum, pineapple juice, coconut cream.	£7
ESPRESSO MARTINI (after dinner drink) Espresso shot, Kahlua, Absolut Vodka, sugar syrup.	£8
FRUITFUL (Non alcoholic) Orange, pineapple, cranberry, grenadine.	£4

Ultimate Gin & Tonics

HOUSE POUR BEEFEATER GIN (ENGLAND)	£3.5
BOMBAY SAPPHIRE (ENGLAND) with a lime wedge.	£3.6
JAWBOX (N.IRELAND) with orange peel & lime wedge.	£5.5
PLYMOUTH GIN (ENGLAND) with orange & juniper berries.	£3.8
HOXTON GIN (ENGLAND) with grapefruit.	£5
MONKEY 47 (GERMANY) with lime peel & lavender.	£6
SHORTCROSS (N.IRELAND) with orange peel.	£5.8
TANQUERAY (ENGLAND) with grapefruit.	£3.8
BEEFEATER 24 (ENGLAND) with lemon peel.	£5.5
HENDRICKS (SCOTLAND) with cucumber shavings.	£4.5
COPELAND RASPBERRY & MINT OR RHUBERRY (NI) with fresh lemon & blackberry.	£4.7
MOR (IRELAND) with raspberry & garden mint.	£4.7
BEEFEATER PINK (ENGLAND) with strawberries & blubberies.	£3.8
WHITLEY NEILL BLOOD ORANGE (ENGLAND) with orange wheel & thyme springs.	£5.5

To complement you can also choose from our Schweppes 1783 Premium range:
Tonic, Tonic Light, Salty Lemon Tonic,
Cucumber Tonic, Ginger Ale all £2.5
Schweppes Elderflower Light, Tonic £2.2

Craft Beers & Ciders

HILDEN BELFAST BLONDE LISBURN, NI (4.3% ABV)	500ML	£4.5
MCGRATHS RED ALE BELFAST (4.3% ABV) BELFAST	330ML	£4
TEMPTED DRY, MEDIUM DRY, (5.4% ABV) STRAWBERRY CIDER (4.0% ABV) LISBURN, NI	500ML	£4.5
THE BREWERS PROJECT CITRA IPA	DRAUGHT PT	£4.5



Lunch & Earlybird Menu

served 12-6.30pm

To share platters & nibbles

ARTISAN BREADS **V**
CHILLI & SMOKED PAPRIKA HUMMUS, SCENTED OIL TAPENADE. £4.5

PULLED PORK
BBQ BEANS, CRISPY SLAW, FLOUR TORTILLAS. £5 PP

Starters

FIVEMILETOWN GOATS CHEESE BON BONS **V**
CHILLI PROSECCO STRAWBERRY DIP. £6

SUGAR PIT PRESSED HAM HOCK **GF**
CELERIAC REMOULADE, SODA CROUTONS. £7

CLASSIC ATLANTIC DRESSED PRAWN COCKTAIL
MARIE ROSE, HOMEMADE WHEATEN BREAD. £7

GAMEKEEPERS PHEASANT & PIGEON SATAY
HUMMUS, FLATBREAD, CLANDEBOYE YOGHURT. £7

SOUP OF THE DAY **V GF**
WARM BREADS. £4.5

SALT 'N' CHILLI SQUID
ROAST CASHEWS, PICKLED CHORIZO, RED PEPPER MAYO. £7

House Classics

TWICE COOKED PORK BELLY **GF**
SPICED APPLE COMPOTE, SAGE & ONION FRITTERS, CIDER INFUSED JUS, COLCANNON MASH. £11

MUSTARD SEED & PARSLEY GRILLED TROUT LOIN
SAUTÉ KALE, CRISPY PARMESAN HENS EGG, HERB VELOUTE. £13

ARDGLASS BATTERED SCAMPI TAIL
PEA & MINT PURÉE, SMOKED SALT FRIES. £13

LARCHFIELD PHEASANT SCHNITZEL
MEDITERRANEAN VEGETABLES, FOUR CHEESE & SUN-KISSED TOMATO FONDUE, BAKED SWEET POTATO. £12

AUTHENTIC TIKKA MASALA CURRY BOWL **GF**
PILAU RICE, HOMEMADE CHUTNEY, POPPADOM, NAAN BREAD.
MARINATED CHICKEN £12
TIGER PRAWN £14

Butchers Block

All steaks are aged for 28 days for maximum flavour and juiciness, and served with tobacco onions & a choice of seasonal vegetables or tomato, rocket & shallot salad garnish.

PRIME MARBLED SIRLOIN 8OZ ... £16 12OZ ... £21
PRIME TENDER FILLET 8OZ ... £21 12OZ ... £27

LARGER STEAKS AVAILABLE ON REQUEST

GF OPTION ALSO AVAILABLE

SAUCES

AU POIVRE, BLUE CHEESE AND GRAPE FONDUE, WILD MUSHROOM, BÉARNAISE **GF**
WHISKY TARRAGON AND MUSTARD SEED. ALL £2

MONDAY - THURSDAY

TRY OUR
Steak Platters
2 STEAKS / 2 SIDES / 2 SAUCES

8OZ HANGER STEAKS
£25

8OZ SIRLOIN STEAKS
£30

6OZ FILLET STEAKS
£35

Healthy & Super Foods

SLOW COOKED SWEET POTATO & LENTIL DAHL **V VE**
BOMBAY ROAST BABY POTATOES, TOFU, CRISPY SLAW. £10

MOROCCAN SPICED PARSNIP & CAULIFLOWER **V VE**
COUS COUS, PRESSED FETA FLATBREADS, POMEGRANATE REDUCTION. £10

BUTTERNUT SQUASH RISOTTO **V GF**
SAGE & BLUE CHEESE. £10

SPICED CHICKPEA RAGOUT **V VE**
BAKED SWEET POTATO, TORTILLA WRAPS, SMASHED AVOCADO. £10

CLEMENTS 3 EGG OMELETTES **V GF**
Choice of:
• ROAST MEDITERRANEAN VEGETABLES, MOZZARELLA.
• WILD MUSHROOM, GARLIC SAUTÉ KALE.
SERVED WITH SIDE ORDER OF CHOICE. £10

ADD GRIDDLED CHICKEN OR GLENARM TROUT LOIN £3

Gourmet Burgers

Choice of beef, chicken or venison, 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 £11.5

SMOKEY JOE
WITH BACON RASHERS, SMOKED OAKWOOD CHEESE, PORT RED ONION & THYME JAM £13

LITTLE PIGGY
WITH PULLED PORK, MATURE CHEDDAR MELT. £13

COCK 'N' BULL
WITH CRISPY CHICKEN TENDERS, TOASTED PEPPERCORN SAUCE. £13

Side orders

£3.5

HAND CUT CHIPS
PEPPERED MAYO POMME FRITE
GARLIC FRIES
PLAIN MASH
BACON & CHEDDAR MASH
HOUSE SALAD
STIR FRIED VEGETABLES
SAUTÉED MUSHROOMS

POMME FRITES
TRUFFLE MAYO & PARMESAN FRIES
MARKET VEGETABLES
SPRING ONION MASH
BABY POTATOES
CAESAR SALAD
GREEK FETA SALAD
TOBACCO ONIONS

TUESDAYS
Curry Night

5PM-9PM
FROM £10

FRIDAYS
TRY OUR
Game Platters

5PM-9.30PM
FROM £12.50 PP

SUNDAYS
2 COURSES
£16.95
3 COURSES
£19.95
12PM-8PM

KIDS EAT FREE MON-SAT 12PM-6.30PM

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

IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER ***GAME DISHES MAY CONTAIN LEAD SHOT***