

Cocktails

IRISH REDHEAD Jameson's whisky, grenadine, lemonade, lemon & lime juice	£4.95
MOJITO The Cuban classic, rum, mint, lime & sugar	£7.00
FROZEN STRAWBERRY DAIQUIRI Rum, Finest Call puree and sweet & sour blended with ice	£6.00
SALTED CARAMEL ESPRESSO MARTINI Salted caramel vodka, kuhlua & coffee	£7.00
FRENCH MARTINI Absolut Vodka raspberry liqueur and pineapple juice	£7.95

Ultimate Gin & Tonics

HENDRICKS GIN (SCOTLAND) & fevertree Indian tonic with cucumber shaving	£6.50
BOMBAY SAPPHIRE (ENGLAND) & fevertree Indian tonic water with fresh lemon wedge	£5.50
DAFFY'S GIN (SCOTLAND) & fevertree tonic water with fresh lemon wedge	£5.75
SHORTCROSS (N.IRELAND) & fevertree tonic water with orange zest	£7.20
JAWBOX (N.IRELAND) & fevertree indian tonic water with fresh lime wedge	£7.20

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
BRÚ, LAGER (GLUTEN FREE) (4.2% ABV) IRELAND	330ML	£3.75
TEMPTED DRY, MEDIUM DRY, (5.4% ABV) STRAWBERRY CIDER (4.0% ABV) LISBURN, NI	500ML	£4.30



Wines

By the glass & carafe

	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.	£3.75	£5.50	£7.50	£15.00	£21.50
2 CA DI ALTE PINOT GRIGIO (ITALY) Lively & aromatic on the nose, with bread crust perfumes & pear	£3.50	£4.75	£6.75	£13.50	£18.00
3 CHARDONNAY, CAMPO NUEVO (SPAIN) Crisp, fresh, balanced with lemony/apple notes.	£3.25	£4.50	£6.50	£13.00	£17.00
ROSÉ					
4 WHITE ZINFANDEL, SUTTERHOME WINERY (CALIFORNIA) This delightfully fruity, naturally sweet blush wine has the aroma of fresh raspberries.	£3.25	£4.50	£6.50	£13.00	£17.00
RED					
5 TEMPRANILLO, CAMPO NUEVO (SPAIN) Bright cherry & strawberry fruit.	£3.25	£4.50	£6.50	£13.00	£17.00
6 SHIRAZ, OLD PRESS (AUSTRALIA) Ripe plum & red berry fruit with a spicy peppery finish.	£3.50	£4.75	£6.75	£13.50	£18.00
7 MERLOT, RIO LENTO (CHILE) Red cherry & plum aromas, medium bodied.	£3.25	£4.50	£6.50	£13.00	£18.00

White

9 SOAVE, PASQUA, VENETO (ITALY) Tones of citrus, peach & crushed mineral.	£18.50
10 TERRE D'ARTAGNAN BLANC, GASCONY (FRANCE) Silver medal winner, crisp & lively with flavours of citrus fruit & green apple.	£18.50
11 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.	£20.00
12 VERMENTO, DOMAINE LES YEUSES, LANGUEDOC (FRANCE) Stunning, a touch of weight mid palate gives lovely drive to honey & citrus fruit.	£21.00
13 TORRONTES RESERVE, CAFAYATE (ARGENTINA) Aromatic wine, peach with a hint of lemon, great with spicy foods.	£23.00
14 SAUVIGNON BLANC, THE JUMPER (MARLBOROUGH NZ) Silver medal winner from Hunters established by Belfastman Ernie Hunter. Luscious yet refreshing notes of asparagus, gooseberry & passionfruit.	£22.00
15 FALERIO, SOLADINI, MARCH (ITALY) Like a super charged Pinot Grigio. ORGANIC! 88/100pts...a great find at a great price. Green apple blossoms & herbs.	£22.00
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.	£26.00
17 CHABLIS, JOSEPH DROUHIN (BURGUNDY) Dry and fruity, with mineral notes. Pleasant and long after taste.	£32.00

Sparkling & Champagne

18 PROSECCO, VAPORETTO (VENETO) Extra dry	£25.00
19 BRUT N.V CHAMPAGNE, VEUVE CLICQUOT (FRANCE)	£60.00
SNIPES PROSECCO, MIONETTO (ITALY)	£6.95
CHAMPAGNE, MOET & CHANDON (FRANCE)	£11.95

Red

20 PINOT NOIR, COSMINA, BANET (ROMANIA) A soft centred mulberry & cherry filled red with oak spice, eminently quaffable.	£18.75
21 MALBEC GRAND RESERVE, GRAFFIGNA (ARGENTINA) Sweet plum, lavender & anise perfume, medium to full bodied.	£22.00
22 CABERNET SYRAH, 'THE DEVIL'S COLLECTION', CASILLERO DEL DIABLO (CHILE) A mixed blend giving flavours of ripe plums, blackberries & toasted vanilla.	£20.00
23 TEMPRANILLO, FINCA LA ESTACADA, UCLES (SPAIN) 88/100pts...(Robert Parker) jam packed with ripe, spicy fruit, soft tannins & excellent balance.	MAGNUM £45.00 £23.00
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'.	£20.00
25 RIOJA VEGA CRIANZA (SPAIN) Aged in oak. Flavours of vanilla spices and cherries.	£25.00
26 PRIMITIVO, VILLA DEI FIORI, PUGLIA (ITALY) Full bodied with a deliciously fruit finish & warm spices.	£22.50
27 COTES DU VENTOUX, FAMILLE PERRIN, RHONE (FRANCE) From the Perrin family who own Chateau Beaucastel one of the greatest names in Chateaufneuf du Pape. Medium bodied.	£25.00
28 CABERNET SAUVIGNON, CONCHA MARQUES DE CASA (CHILE) Limited production, aged in French oak for 14 mths, striking morello cherry aromas & subtle fig flavours.	£27.00

Lunch & Earlybird Menu

served 12-6.30pm

To share platters & nibbles

SLOW COOKED HOI SIN PORK STEAMED PANCAKES, DIPPING SAUCES	£9.95
SELECTION OF ARTISAN BREADS V AGED BALSAMIC, HERB SCENTED OIL, CRUSHED BLACK OLIVE & SEMI DRIED TOMATO	£4.75
SALT & CHILLI PLATTER CRISPY CALAMARI, CHICKEN WINGS, NAPA SLAW, HOMEMADE CHILLI JAM, LIME WASABI MAYO	£9.50

Starters

FIVEMILETOWN CREAMERY GOATS CHEESE V HONEY & THYME SHALLOT TART TATIN, DRESSED BABY LEAF SALAD	£6.50
EARL GREY CURED DUCK BREAST GF CRUSHED RASPBERRY VINAIGRETTE, ORANGE, CARDAMOM & CARROT PICKLE	£6.50
CHEFS SOUP CREATION V GF SERVED WITH WARM BREADS	£4.25
LARCHFIELD POPCORN PHEASANT SPICED MAYO, CHILLI STRAWBERRY & PROSECCO JAM, TOSSED LEAVES	£6.95
KILN CURED HADDOCK GF BEETROOT SLAW, CRÈME FRAICHE	£6.25
SEARED NORTH COAST SCALLOPS CAULIFLOWER PUREE, CURRY OIL, CRESS SALAD	£7.50

Fish Corner

SPICED HAKE LOIN GF CURRIED SLAW, MISO DRESSING, STEAMED BASMATI RICE BOWL, CHILLI, CUCUMBER & CORIANDER SALSA	£12.50
CRISPY MONKFISH SCAMPI HOME MADE TARTARE SAUCE, SEA SALT TOSSED HAND CUT FRIES	£11.95

From the Larder

GROUND CO TYRONE VENISON GRATINATED LASAGNE, PARMESAN TOASTS, BALSAMIC DRESSED ROCKET	£9.95
SUCKLING HOG TENDERLOIN GF ROAST PIMENTO, CHORIZO & BEAN RAGOUT, PARSLEY OIL, OLIVE OIL POMME PUREE	£11.95
STOUT BRAISED BRISKET GF PUFF PASTRY TARTLET, SAUTÉ LEEKS, WILD MUSHROOMS & PAN JUS, SERVED WITH A HORSERADISH MASH	£11.95
SAUTÉ LARCHFIELD PHEASANT LINGUINE PASTA, WILD MUSHROOMS, BUTTERED LEEKS, TRUFFLE INFUSED EMULSION	£11.50
GRIDDLED CHICKEN FILLET CELERIAC, APPLE AND HAZELNUT STUFFING, ROAST ONION POMME PUREE, RED WINE AND THYME INFUSED JUS	£11.75

Non carnivores

SPICED CHICKPEA FAJITAS TORTILLA WRAPS, CAJUN MAYO, GUACAMOLE, SERVED WITH SIDE ORDER OF CHOICE	£9.50
ROAST WINTER VEGETABLE RISOTTO VEGETABLE CRISPS, HERB CRÈME FRAICHE	£9.95
CLEMENTS 3 EGG OMELETTES <i>Choice of:</i> • CASHEL BLUE RED ONION & SAUTÉ SPINACH • ROAST PIMENTO & BASIL SERVED WITH SIDE ORDER OF CHOICE	£8.95

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		
TOP IT OFF WITH...		
TOASTED CHILLI FLAKE TIGER PRAWN SKEWER, GOATS CHEESE MELT		£2.00
BREAKFAST MUSHROOMS, CHIMMICHURI & JALEPENO RUB		£2.00
SAUCES		
AU POIVRE , BLACK 'N' BLUE, WILD MUSHROOM, BÉARNAISE, CHASSEUR, WHISKY TARRAGON AND MUSTARD SEED,		ALL £1.00

Gourmet Burgers

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

THE PHEASANT HOUSE BURGER	£10.95
THE FULL ENGLISH FRIED HENS EGG, BACON, TOMATO & HOME MADE BROWN SAUCE	£11.95
THE ORIENTAL HOI SIN PULLED PORK, CRISPY ASIAN SLAW	£11.95
SMOKEY JOE SMOKED PAPRIKA CHEDDAR & CRISPY BACON RASHERS	£11.95

Side orders

THICK HAND CUT FRIES	£3.50
PLAIN MASH	
BOMBAY FRIES	
BACON & CHEDDAR MASH	
CRISS CROSS FRIES	
TOBACCO ONIONS	
POMME FRITE	
TRUFFLED MAYO & PARMESAN FRIES	
PEPPERED MAYO POMME FRITE	
STIR FRIED VEGETABLES	
GARLIC FRIES	
HOUSE SALAD	
BABY POTATOES	
CAESAR SALAD	
GARLIC POTATOES	
GREEK FETA SALAD	
MARKET VEGETABLES	
ROCKET/AVOCADO/TOMATO	
SPRING ONION MASH	
SAUTÉED MUSHROOMS	