



TO START

Homemade Breads £4

with Kelp Pesto Butter & Burnt Onion

Soup of the Day £4

with Fresh Baked Bread & Butter

Fresh Seafood Chowder £8

with Mussels & Homemade Bread

Seared Scallops £9

with Black Pudding & Carrot Jus

Local Rathlin Crab £9

with Avocado, Grapefruit & Crostini

Tomato & Mozzarella Salad £5

with Fresh Basil & Balsamic Glaze

MAINS

RATHLIN LOBSTER £28

Fresh Prepared Lobster with Thermidor Sauce or Garlic Butter

LAND & SEA £28

Half Rathlin Lobster & Grilled Sirloin Steak

SIRLOIN STEAK £20

Flat Cap Mushroom, Tomato, Rustic Chips & Peppered Sauce

PORK BELLY £18

Slow Roasted & Stuffed with Apple & Black Pudding, Thyme Jus & Medley of Greens

CAJUN & LIME CHICKEN £13

Flat Cap Mushroom, Tomato, Rustic Chips & Peppered Sauce

BAKED COD £18

Curly Kale, Crushed Baby Potatoes & Crab Butter

LOCAL LYTHE £16

Tossed Greens, Buttered Baby Potatoes & Salsa Verde

RISOTTO £9

Blended with Mushroom & Thyme Fricassee, Rocket & Parmesan

SIDE ORDERS £3

Sweet Potato Fries, Garlic Fries, Rustic Chips, Baby Boiled,
Mashed Potatoes, Manor House salad

Please let the chef know if you have any allergies or special dietary requirements