

A SELECTION OF CANAPÉS

STARTERS

Dublin Bay Prawns

Smoked Chorizo, Preserved Lemon, Guinness Wheaten. 2,7

Paired With A Glass Of Sparkling Wine (El Abeulo)

Hand Dived Scallops

Smoked Pork Belly, Truffle Chicken Butter, Cauliflower Puree. 3,7

Paired With Allo, Alvarinho, Portugal

Honey Whipped Goats Cheese

Candied Beetroot, Beetroot Gel, Filo Tuille, Pistachio Crumb. 2,7,9

Paired With Long Beach Sauvignon Blanc, SA

Iberico Pork Cheek

Salsify Carbonara, Shitake Mushroom, Crackling. 1,7

Paired With Allo, Alvarinho, Portugal

MAINS

Cured Silverhill Duck

*Confit Wing, Dukkah Duck Leg Tart, Black Kale, Duck Potato, Duck Sauce
2,4,10,12*

Paired With French Syrah, T'air d'Oc

Market Fish

Ham Hock, Leeks, Peas, Celeriac, Purple Dulse Potatoes. 5,7

Paired with Allo, Alvarinho, Portugal

Irish Black Butter Lamb Rump

*Crapaudine Beetroot, Parsnip Puree, Clonakilty Black Pudding,
Pickled Pear, Potato Gratin. 7*

Paired With Merlot, Petit Mazuret, Rhone, France

Slow Braised Beef Cheek

Smoked Potato Puree, Morel Mushroom, Pickled Onion, Crispy Shallot, Jus. 2,7

Paired With Altosur Malbec, Argentina

Potato Rosti

Stuffed Courgette Flower, Black Garlic And Peanut Rayu. 11,12,13

Paired With Sauvignon Blanc, Long Beach, SA

Corn Fed Chicken

White Asparagus, Gnocchi, Baby Leeks, Sage Butter, Pickled Shimeji. 2

Paired With Allo, Alvarinho, Portugal

Quinn's Butcher's Sirloin Steak (283g)

*Our Steaks Are Cooked And Rested In Beef Dripping And Served With Beef
And Bonemarrow Ragu, Carrot Puree And Tenderstem Broccoli. 2,7*

Paired With Altosur Malbec, Argentina

PALATE CLEANSER

DESSERTS

Cookies And Cream Baked Alaska

Brownie Base, Raspberry. 2,4,7

Paired With Elysium Black Muscat, Quady Winery, USA

Poached Pear

Vanilla Rice Pudding, Puffed Black Rice, Lemon Balm. 7

Paired With Essencia Orange Muscat, Quady Winery, USA

Salted Caramel And Chocolate Croissant Pudding

Caramel Espuma. 2,4,7

Paired With Elysium Black Muscat, Quady Winery, USA

Glazed Lemon Tart

Torched Italian Meringue, Fresh Raspberry. 2,4,7

Paired With Essencia Orange Muscat, Quady Winery, USA

£60 Per Person

£25 Paired Wines

The Tailor's House Is Nestled In The Quaint Rural Village Of Ballygawley, County Tyrone. Steeped In History, This Family-Run Establishment Has Been Transformed From A Tailor's Workshop Dating Back To The 1960s. It Is Now A Thriving Bar, Restaurant, And Guest House. It Has Been Owned By The Quinn Family For Over 80 Years. The Tailor's House Offers The Perfect Blend Of Historical Charm And Modern Comfort.

Our Ethos Here At The Tailor's House Is Simple, Seasonal And Sensational Food, Exceptional Cocktails And Drinks Menu And Warm And Friendly Service.

Our Kitchen Team Is Led By Award Winning Chef Lauren Shimmin, And With Unique Flare And Style, Lauren And Her Team Have High Aspirations, For The Tailor's House.

Our Local Suppliers

*Pork – Andarl Farm, Co.Mayo / Chocolate – Atelier, Co.Down
Ice Cream – Betty's Farm, Co.Tyrone / Beef – Quinn's Butchers, Co.Tyrone
Duck – Silverhill, Co.Monaghan / Micro Herbs – Conway Farm, Co.Tyrone
Lamb – Co.Tyrone / Seafood – Keanan's, Co.Antrim
Micro Greens – Tcs, Co.Tyrone / Cheese – Wicklow Farm, Co. Mayo
Vegetables – Bradmount Foods – Co.Derry*

Please Inform Your Server Of Any Dietary Requirements Before Ordering. Certain Dishes Can Be Adapted To Suit Certain Dietary Needs.

- 1. Celery, 2. Cereals Containing Gluten, 3. Crustaceans, 4. Eggs, 5. Fish,
6. Lupin, 7. Milk, 8. Mollusc, 9. Mustard, 10. Nuts, 11. Peanuts,
12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide.*