



## Starters

### **Chefs' Soup of the Day £6.00**

Served with chef's house baked wheaten bread

### **Fivemiletown Goats Cheese Mousse £7.50**

Heritage beetroot, black olive powder & hazelnut

### **Salt & Chilli Chicken £8.00**

Crispy chicken strips, Asian slaw, sriracha mayo & charred lime

### **Chicken Liver Parfait £7.00**

With fig chutney, candied walnut, aged balsamic & toasted brioche

### **Burrendale Caesar Salad £8.00**

Blackened Cajun chicken, Pinkertons bacon, baby gem, sundried tomato, sourdough croutons & house Caesar dressing

### **Local Fishcakes £8.00**

Panko breaded fishcakes, chunky tartare & pickled cucumber

### **Pearls of Melon £6.50**

Mixed berry compote, Glastry farm zesty lemon sorbet

### **Local Seafood Chowder £8.50**

Melody of local seafood, courgette peppers, diced potato finished with scallion & cream  
Chefs' homemade wheaten bread

**Please be advised we cannot split bills**

## Main Courses

### **10oz Causeway Prime Dry Aged Sirloin Steak £28.00**

Portobello mushroom, roast vine tomato, Bushmills triple peppercorn sauce, with a choice of side

### **Triple Cooked Begney Hill Pork Belly £17.00**

Served with Clonakilty black pudding, cauliflower, golden raisin jus & potato gratin

### **Carnbrooke Meats Slow Braised Feather Blade of Irish Beef £17.00**

Served with Bourguignon, roast carrot, tenderstem & creamy mash

### **6oz Causeway Prime Steak Burger £15.00**

Ballymaloe relish, caramelised red onion, applewood cheddar, Pinkertons maple bacon & triple cooked chips

### **Burrendale Chicken Stack £16.00**

Southern fried chicken, Pinkertons maple bacon, champ, beer battered onion ring with Bushmills triple peppercorn sauce

### **Authentic Indian Curry (Chicken or Vegetable) £15.00**

Pilau rice, poppadom & geeta's premium mango chutney

### **Beer Battered Portavogie Scampi Tails £16.00**

Chunky tartare, dressed salad & tripled cooked chips

### **Pan-Fried Seabass Fillets £18.00**

Sautéed comber potato, chorizo, courgette, samphire, radish & hollandaise sauce

### **Wild Mushroom Pappardelle £14.00 *Vegetarian***

Served with baby spinach, truffle, parmesan, white wine garlic cream & garlic bread

*The Burrendale Chefs' pride themselves in providing the highest quality local & seasonal dishes through the produce & suppliers used.*

## Sides

Triple cooked chips  
Creamy champ  
Skinny fries  
Garlic cube potatoes  
Sweet potato fries  
Panache of local vegetables  
Onion rings  
House salad  
**All £3.50 each**

## Sauces / Dips

Bushmills peppercorn cream sauce  
Rich roast gravy  
Coleslaw  
Garlic mayonnaise  
Sweet chilli sauce  
BBQ sauce  
Sriracha Mayo  
**All £2.00 each**

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