



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, maple bacon, baby gem, sundried tomato, sourdough croutons & house Caesar dressing

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 28 Day 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

Slow Braised Feather Blade of Irish Beef £17.00

Served with Bourguigon, roast carrot, tenderstem & creamy mash

6oz Prime Steak Burger £15.00

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

Liver & Bacon £16.00

Seared lambs liver, colcannon mash & wholegrain mustard gravy

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 new 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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