

Starters

Pearls of Melon

With berry compote & raspberry sorbet

Chicken Liver Parfait

*House baked Guinness bread, rocket & grapes, fig chutney
(2, 4, 14) (Gluten Free Option Available)*

House Baked Bread Selection

*Tapenade, Irish butter, olive oil & balsamic vinegar
(2, 7)*

Soup

House bread (2)

Classic Fresh Water Prawn Cocktail

*Marie Rose sauce, celery & apple salad
with wheaten bread
(1, 2, 3, 5, 6, 7, 8, 13, 14) (Gluten Free Option Available)*

Main Courses

Pollo Lorenzo

*Butterfly chicken fillet, milano salami, mozzarella cheese,
Italian herb crust, white wine & garlic reduced cream sauce,
garlic sautéed Comber potatoes
(1, 2, 14) (Gluten Free Option Available)*

Pan Seared Local Chicken Supreme

*Buttered greens, Bushmills mixed peppercorn cream sauce,
crispy tobacco onions, creamy champ
(1, 2, 14)*

16 Hour Slow Braised Smalls Butchers Beef

*Shallots, rich bourguignonne jus, pastry seed tuile,
honey glazed vegetables, mustard mash
(1, 2, 9, 14) (Gluten Free Option Available)*

Natural Smoked Portavogie Cod















*White wine, ginger, mushroom & scallion cream,
crispy leeks, garlic sautéed Comber potatoes
(1, 5, 14) (Gluten Free)*

Residents Hot Dish of the Day

*Please ask your server
(Please ask your server for allergens)*

Wild Mushroom, Aubergine & Butternut Squash

*Bushmills whiskey cream sauce, spinach & tender stem broccoli, steamed basmati rice, crispy
tobacco onions (1, 2, 7, 14)*

Allergen Chart														
	Celery	Cereals containing gluten**	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts*	Peanuts	Sesame seeds	Soya	Sulphur dioxide
	1	2	3	4	5	6	7	8	9	10	11	12	13	14