



Sample Dinner Menu

Starters

Chef's Freshly Prepared Soup of the Day - £4.50

Served with local bakery bread

(Allergens on daily specials)

Chicken Liver & Brandy Pate - £6.50

Melba toast, Cumberland sauce & fig jam

Gluten Free option on request

(2,7,9,10,14)

Seafood Corn Chowder - £7.20

Selection of local seafood & corn in a white wine

Reduced cream sauce with wheaten bread

Gluten Free option on request

(1,2,3,4,5,6,7,8,10,14)

Pearls of Melon - £5.50

Fresh fruit & Ulster Maid fruit sorbet

(,)

Toasted Brie & Tomato Bruschetta - £6.00

Pesto dressing, baby leaf salad

(2,4,6,7,10,14)

Sautéed Garlic & Chilli Tiger Prawns - £6.75

Served with crusty bread

Gluten Free option on request

(2,3,4,5,6,7,,10,12)

Spiced Chicken Goujonettes - £6.25

Baby leaf salad, tomato & chilli jam

(2,4,6,7,14)

Smoked Chicken Caesar Salad – £6.65

Crispy bacon, buttered croutons & baby gem lettuce

Finished with house Caesar dressing

Gluten Free option on request

(1,2,4,6,7,10,14)

Artisan Breads - £6.00

A selection of breads, served with humus, tapenade & pesto

(1,2,4,6,7,9,10,11,14)

Main Courses

Small's Local Butchers Steaks

12oz Sirloin - £23.95

8oz Medallions of Fillet - £25.95

100z Ribeye - £20.25

Beer battered onion rings, roast balsamic cherry tomato

Brandy & peppercorn cream & fresh cut chips

Gluten Free option on request

(1,2,4,6,7,9,10,13,14)

Pan Seared Medallions of Pork - £13.50

Chargrilled apple, calvados gravy

Buttered mash & vegetables

(1,6,7,9,14,)

Rump of Mourne Lamb - £15.95

Black pudding crumb, grape & redcurrant reduction

Buttered mash & seasonal vegetables

(1,2,6,7,9,10,12,14)

Seared Glenarm Salmon Fillet - £15.25

Lime & herb crust, bed of creamy leeks

Buttered mash & seasonal vegetables

Gluten Free option on request

(1,2,4,5,7,8,9,10)

Pan Seared Fillet of Seabass - £15.50

Lemon & caper butter, toasted almonds,

Buttered mash & seasonal vegetables

(5,7,10)

Pan Seared Portavogie Hake - £15.75

White bean & vegetable cassoulet with wilted spinach

Buttered mash & seasonal vegetables

(1,5,6,7,9,14)

Escalope of Chicken - £13.95

Bushmills & mushroom sauce

Buttered mash & seasonal vegetables

(1,4,6,7,9,14)

Chicken & Mushroom Linguine Pasta - £13.95

White wine cream, parmesan & garlic bread

(1,2,6,7,9,14)















Sides

£2.00 Each

Pepper Sauce
House Salad
White Bean Cassoulet
Tuscany Sauce
White Wine Sauce

£3.00 Each

Sweet Potato Chips
Garlic Potatoes
Fresh Cut Chips
Onion Rings
Seasonal Vegetables
Comber Potatoes

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

All the ingredients for the above menu are sourced & supplied by:

- *Hales Fruit & Vegetables, Newcastle*
- *Smalls Butchers, Newcastle*
- *East Coast Seafood, Ballyhoran*
- *Andrew Annette Fish Merchant, Kilkeel*
- *Crossgar Pallas, Downpatrick*
- *Lynas Food Service, Coleraine*

**Please advise your waiter of all dietary requirements & allergies upon ordering.
Although they may not be directly used within the dish please be advised that
Above allergens are used within our kitchen.**

Thank you