



## *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      10oz 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)*

## **Teriyaki Glazed Barbary Duck Breast - £14.25**

*Stir fry noodles*

*(1,2,7,9,12,13,14)*

## **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**