



Residents Dinner Menu

Starters

Selection of House Breads

tapenade, basil oil, Irish butter (2, 5, 7)

Soup of the Day

served with house bread (1, 2)

Pearls of Mixed Melon

strawberry compote, apple schnapps sorbet, lemon basil

Chef's Chicken Liver Parfait

watercress, plum & apple chutney, toasted brioche bread (1, 2, 14)

Smoked Irish Chicken Caesar Salad

crispy bacon, sour dough crouton, baby gem lettuce, sundried tomatoes, shaved parmesan finished with house caesar dressing (2, 4, 5, 9)

Main Courses

Rockvale Armagh Chicken Supreme

creamy champ, Bushmills peppercorn cream, buttered greens, crispy tobacco onions (1, 2, 14)

Small's Butcher's Roast of the day (1, 2, 9, 14)

(Please ask your server)

Pollo Lorenzo

Rockvale Armagh chicken fillet, Milano salami, mozzarella cheese, italian herb crust, winter greens, white wine & garlic cream sauce, garlic & herb fries potatoes (1, 2, 14)

Crispy Beer Battered Portavogie Scampi Tails

house tartare sauce, house salad, triple cooked chips (2, 3, 4, 7, 9)

Rigatoni Pasta **Vegetarian**

roasted cauliflower, peas, asparagus, sun blushed tomato chilli & herb cream, blow torched buffalo mozzarella chargrilled garlic sour dough (1, 2, 4, 14)















Vegan & Vegetarian Options Available Upon Request

Please see allergens chart overleaf



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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