



SHARING

- Bread Selection served with Oil and Dips** £6.00
(SU,SE,MU,G)
- Baked Camembert** (sharing for two). £13.00
studded with Chilli & Garlic, Accompanied with Thin Toast & Chutney.
(SU,MU,MI,G)
- Dunadry Fish Platter** (sharing for two) £15.00
Crab claws tossed in lemon grass garlic butter, Salt and chilli Squid, Ballyhornan Smoked Salmon, Miniature Prawn Cocktail, Served with Breads and Dips
(MO,SU,MU,MI,F,CR,G)

STARTERS

- Soup of the Day served with Fresh Bread** £5.00
(Please ask server for allergens for soup of the day)
- Smoked Chicken Caesar Salad**
£6.50 Starter
Pancetta Lardons, Soda Bread Croutons,
£12.50 Main
Shaved Parmesan & Homemade Caesar Dressing
(MI,F,E,CR,G)
- Duck and Mango Salad** £7.50 Starter
White Radish Shavings, Cashew Nuts, Scallions, £14.00 Main
Avocado Salad Cream
(also available as main course £12.50)
(SU,N,MI,E)
- Potted Ham Hock** £7.00
Apple & Celeriac Remoulade, Toasted Focaccia Bread
(SU,MU,CE,MI,G)
- Dunadry Prawn & Squid Cocktail** £7.00
Prawns Coated in Marie Rose, Salt and Chilli Squid, Guacamole Served with Irish wheaten bread
Changes on a daily bases ask server for details
(M,SU,MI,E,CR,G)
- Goats Cheese and Red Onion Tart** £7.00
balsamic roasted cherry tom and rocket
(SU,MU,MI,E,G)

MAINS

- Pan Fried Breast of Chicken** £15.00
Colcannon, Bourguignon Garnish and Pan Jus
(SU,CE,N,MI,E,G)
- French Trimmed Loin of Pork** £16.00
Classic champ potatoes braised red cabbage, apple fritter and pan jus
(SU,G)
- Salt and Chilli Chicken Strips** £14.00
Baby Bok Choi, Spiced Coconut and Lime Sauce and Udon Noodles
(G,SO)
- Honey Roasted Half Duck** £16.00
Stir-fry Vegetables, plum sauce and Crispy Noodles
(SU,E,G)
- FROM THE GRILL**
All our meats we carefully selected through K&G McAtamney Butchers, who pride themselves on locally sourced product.
- 16oz Côte de Boeuf** (ribeye on the bone) £25.00
- 10oz Sirloin Steak** £23.00
- 8oz Rump Steak** (recommended cooked medium) £20.00
All our steaks are served with balsamic and thyme roast tomato, choice of side and sauce.
(SU,CE,G)
- Dunadry Burger** £13.00
Dressed with Rocket, Tomato, Red Onion, Smoked Bacon, Monterey Jack Cheese, Tobacco Onions, Homemade Relish & Skinny Fries
(SU,CE,SO,G)
- Spiced Chicken Burger** £12.00
With a Chilli & Mango Salsa, Guacamole and Sweet Potato Fries
(G)
- Full Rack of BBQ Baby Back Ribs** £18.00
Garlic & Chilli Corn on the Cob, Sweet Potato Fries and Celeriac Remoulade
(SU,MU,CE,MI,G)
- Garlic Lemon and Thyme Half Roast Chicken** £14.00
served with vegetable of the day, chicken gravy and choice of potato
(SU,MI,G)



MAINS

FROM THE SEA

All of our fish is sourced from multi award winners, Eastcoast Seafood multiple renowned for excellence in local caught seafood

Grilled Fillet of Lemon Sole

£17.00

Gnocchi, Mange Tout, Asparagus, Peas and a Prawn & Dill Butter Sauce
(SU,MI,SO,F,G)

Beer Battered Haddock

£15.00

Minted Mushy Peas, Triple Cooked Chips & Homemade Tartar Sauce
(MI, SO, E, G)

Salmon and Sweet Pea Risotto

£16.00

Served with Braised Fennel and toasted focaccia.
(SU,CE,F,G)

Spiced Tomato and Shellfish Linguini

£16.00

Crab Claws, Mussels, King Prawns and Samphire
(MO,SU,CE,E,CR,G)

VEGETARIAN

Beetroot Risotto

£12.00

served with Crumbed Goats Cheese, Toasted Walnuts and Rocket
(SU,CE,N,MI,G)

Roasted Mediterranean Vegetables

£12.00

fettuccine pasta and arriabiata sauce
(CE,E,G)

Spinach and Ricotta Tortellini

£13.00

Asparagus, Sun Blush Tomato and Pesto Cream
(SU,CE,N,MI,E,G)

SIDES All sides £3.50

Beef dripping Triple Cooked Chips

(can be cooked vegetarian or gluten free)

Parmesan and Truffle Fries

(MI,G)

Traditional Creamy Champ

(MI)

Sweet Potato Fries

(G) Can be cooked gluten free

Market Vegetables of the Day

(MI)

Tobacco Onions

(MI,G)

Chefs Side Salad

(MU,CE)

Diced Fried Potato with Chilli

Diced Garlic Fried Potatoes

SAUCES All Sauces £1.50

Beef Jus

Pepper Sauce

Mushroom and Brandy Cream

Cashel Blue

Allergy matrix

Mo=Molluscs / L=Lupin / SU=Sulphites / SE=Sesame / MU=Mustard / CE=Celery / N=Nuts/ MI=MILK/ SO=Soyabeans /P=Peanuts/ F=Fish/ E=Eggs/ CR=Crustaceans/ G=Gluten/

please make any allergens known so we can best cater for your needs