



## MILL RACE SEASONAL MENU

*Head Chef Greg Ferguson introduces the first of his seasonal menus. Each ingredient is sourced locally and cooked fresh by his talented teams.*

**ALLERGY ADVICE**  
*If you or any of your party have a food allergy or intolerance please speak to your server before ordering*

### STARTERS

#### **Chef's Fresh Bread Selection**

Armagh Black butter, rapeseed oil and black olive tapenade  
**£5.95**

#### **White Onion Soup**

Topped with Lomo Iberico ham, pesto and fresh parmesan bread  
**£5.50**

#### **Wild game terrine**

With cranberry & Gracehill black pudding wrapped in streaky bacon served with veda crisp and a fennel, apple salad  
**£6.95**

#### **Pressed ham hock**

With a homemade piccalilli, parsley aioli and a granola tuille  
**£6.50**

#### **Pan Seared Scallops**

Crispy pancetta, spiced pumpkin puree, curly kale dressed in a mint and chestnut oil  
**£9.50**

#### **Oak Smoked Caesar Salad**

Oak smoked chicken, crisp baby gem lettuce, sugar pit pork lardons, Anchovy fillets, shaved parmesan and soft boiled egg  
**£6.50**

#### **Five Mile Town breaded Brie**

With pickled beetroot, caramelized fig, dressed rocket and honey truffle  
**£6.50**

### ENTREES

#### **Pesto crumbed Breast of Chicken**

Crispy parma ham, garlic and parmesan dauphinoise potatoes, broccoli and gruyere cheese sauce  
**£17.50**

#### **Tandoori Battered Monkfish**

Saag aloo potatoes, cauliflower puree, cucumber and mint gel, toasted almonds, curry oil & sun blushed tomato flatbread  
**£17.95**

#### **10oz Sirloin of beef,**

Chilli & garlic prawns, bone marrow croquette, tempura courgettes and Diane sauce.  
**£27.95**

#### **10 oz ribeye steak**

Marinated confit plum tomato, beef dripping chips and pepper sauce.  
**£24.95**

#### **Pan Seared Duck Breast**

Duck fat chips, duck leg pie, caramelised shallots, heritage carrots and a honey rosemary jus  
**£19.95**

#### **French Trimmed Loin of Pork**

Grain mustard and black pudding mash, braised red cabbage, apple fritter and pan jus  
**£17.50**

#### **Pan-fried fillet of seabass,**

With smoked bacon and prawn fishcake wilted boi choi and thai broth  
**£17.95**

## DUNADRY FAVOURITES

**Dunadry Seafood Chowder £7.50**  
served with fresh Yardsman wheaten

**Salt and Chilli Chicken £14.00**  
Baby boi choi, spiced coconut, lime sauce and Udon noodles

**Beer Battered Haddock £14.95**  
With minted mushy peas, homemade tartar sauce &  
Beef dripping hand cut chips.

**Beer Battered Scampi Tails £15.50**  
Skinny fries, chef's salad and dips

**Dunadry Steak Sandwich £14.95**  
Rocket, tomato, onion chutney, Monterey jack cheese, tobacco onions,  
Hand cut chips and pepper sauce

**Spiced Chicken Burger £12.95**  
Mozzarella, chilli & mango salsa, guacamole and sweet potato fries.

**Dunadry Burger £12.95**  
Smoked bacon Monterey jack cheese, tobacco onions, rocket, beef tomato, homemade  
relish and beef dripping chips

## VEGETARIAN

**Sundried Tomato & Basil Risotto £7.50**  
Served with mozzarella and crispy courgettes

**Mediterranean Vegetable Tartlet £14.00**  
In a spiced tomato sauce with goats cheese, rocket and a balsamic dressing

**Black Truffle and Ricotta Tortellini £14.95**  
Tossed in a wild mushroom and spinach cream

**Open Vegetable Lasagne £15.50**  
Served with garlic ciabatta and sweet potato fries

## VEGAN

**Sundried tomato & basil Risotto, crispy courgettes £14.00**

**Stir Fried Vegetables in a Chilli & Coconut sauce with Udon noodles £13.95**

**Mediterranean Vegetable Pasta in a Rich Tomato Sauce £11.95**

## SIDES £3.50 EACH

Hand Cut Chips | Parmesan and Truffle Fries | Traditional Creamy Champ | Skinny Fries  
Sweet Potato Fries | Garlic Fried Potatoes | Seasonal Vegetables of the Day | Tobacco Onions  
Chefs Side Salad | Salt & Vinegar Onion Rings

## SAUCES £2.00 EACH

Beef Jus | Pepper sauce | Mushroom and Brandy Cream | Chimichurri



