



DUNADRY FAVOURITES

STARTERS

Soup of the Day *served with fresh baked bread* £5.75
(Please ask your server)

Oak Smoked Caesar Salad £7.50
*Oak smoked chicken, crisp baby gem lettuce, sugar
pit pork lardons, anchovy fillets, shaved parmesan
and soft boiled egg*

Cured Meat Platter £8.95
*Pastrami, Coppa, Prosciutto Ham, Duck liver pate
served on Thin Toasts*

Atlantic Prawns £9.25
*Tossed in lemon & dill crème fraiche, cured salmon,
stout wheaten bread & watercress salad*

MAINS

Beer Battered Scampi £17.50
*Served with triple cooked chips, side salad and
house made garlic aioli and tartar*

Homemade Chicken Goujons £14.95
*With a cajun spicy dip, hand cut chips and salad
garnish*

Beer Battered Haddock £15.95
*Beer battered haddock, served with triple cooked
chips, minted mushy peas and tartar sauce.*

MAINS CONT.

Dunadry Burger £15.50
*Dressed with rocket, tomato, red onion, smoked
bacon, Monterey jack cheese, tobacco onions,
homemade relish and served with skinny fries*

BBQ Chicken & Bacon Burger £15.50
*Dressed with baby gem lettuce, beef tomato, red
onion and served with skinny fries*

Salt & Chilli Vegetables £14.25
*With spiced coconut & lime sauce and served with
Udon noodles*

Black Truffle and Ricotta Tortellini £15.95
Tossed in a mushroom and spinach cream

SIDES All sides £4.00

3 Cheese Cauliflower

Triple Cooked Chips

Black Garlic Mushrooms

Salt "N" Vinegar Onion Rings

Potato & Pumpkin Gratin

SAUCES All Sauces £3.00

Beef Jus

Mushroom Cream

Pepper & Brandy Sauce

Bearnaise

We are committed to using the best local produce and supporting sustainable farming

Allergy Advice: If you or a member of your party has any food intolerances or food allergies please inform your server before ordering.



AUTUMN SEASONAL MENU

AUTUMN STARTERS

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| Irish Mushroom Soup <i>Truffle and ricotta tortellini & Guinness bread</i> | £6.95 |
| Beetroot & Onion Tart Tatin <i>Five-mile town boilie goats cheese, crispy rocket, truffle honey & walnuts</i> | £8.00 |
| Panfried Wood Pigeon <i>Pithivier of leg and black pudding, curly kale, Jerusalem artichoke puree & wild mushroom jus</i> <i>*may contain shot</i> | £8.95 |
| Duck and Pistachio <i>Duck and pistachio roulade wrapped in boi choi, clementine marmalade & malted crisp bread</i> | £8.95 |
| Gin & Juniper Berry Cured Salmon <i>House pickles, broken egg dressing & seaweed biscuits</i> | £8.50 |

AUTUMN ENTREES

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| Pan Seared French Trim Breast of Chicken <i>Gracehill black pudding & Pearl Barley, foraged mushrooms, smoked Gubbeen bechamel</i> | £17.95 |
| Slow Braised Rib of Beef <i>Beef cheek and violet potato croquette, Red Cabbage, Bushmills infused carrots & braising jus</i> | £18.95 |
| Seared Fillet of Wild Seabass <i>Portavogie prawn and Kilkeel scallop spring roll, samphire, purple Kale, crispy capers, roasted butternut and a lobster bisque</i> | £20.95 |

ENTREES CONT.

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| Crispy Pork Belly <i>Irish peat smoked & balsamic glazed with pumpkin and potato Gratin, pork cheek wrapped in cavolo nero with madeira jus</i> | £18.95 |
| 10 oz Dry Aged Sirloin Steak Or 10 oz Dry Aged Ribeye Steak <i>All our steaks are sourced from our local butcher and served with beef dripping triple cooked chips, balsamic confit tomato, pink peppercorn & brandy sauce</i> | £29.50 |
| Sweet Potato Boxy <i>Serrano chilli and sun blushed tomato jam and cauliflower 3 ways</i> | £14.95 |
| 6oz Finnebrogue Venison Steak <i>Smoked celeriac fondant, black garlic gnocchi, chicory, tenderstem broccoli and chocolate infused jus</i> | £22.95 |

AUTUMN DESSERTS

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| Sticky Toffee Pudding <i>Toffee sauce and vanilla bean ice-cream</i> | £6.95 |
| Chocolate and Banana Brulee <i>House made peanut brittle</i> | £6.95 |
| Pistachio and Chocolate Delice <i>Coffee mousse and raspberry textures</i> | £6.95 |
| Hot Apple Crumble <i>Blackcurrant sorbet</i> | £6.95 |
| Local Fine Cheese Selection | £8.95 |



The Mill Race Restaurant is an award winning AA Rosette Restaurant