



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

Panko Halloumi, Lemon, Mint £7.95
Bulger Wheat & Chickpea Salad
Served with a spiced homemade salsa

Dunadry Prawn Cocktail £8.95
Poached Portavogie Prawns, tossed in spiced marie-rose dressing, topped with salt, chilli squid and homemade stout bread

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 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.



SPRING SEASONAL MENU

SPRING STARTERS

White Onion Soup £7.25

Sunblushed tomato pesto, crispy parma ham, served with home made breads

Ham Hock Terrine £9.25

Ham hock, foie gras and Gracehill black pudding bon bon, celeraic remoulade, crisp bacon and sourdough

Panfried Wood Pigeon £9.50

Pithivier of leg and black pudding, Jerusalem artichoke puree & wild mushroom jus

** may contain shot*

Torched Fig & Goats Cheese Tart £8.25

Tomato chutney, textures of olive, baby garden vegetables

Chilled Glenarm Salmon Ballotine £8.95

Wrapped in nori seaweed, horseradish, water cress and pickled samphire and avocado gel

SPRING ENTREES

Seared Fillet of Wild Seabass £21.95

Portavogie prawn and Kilkeel scallop spring roll, samphire, kale, crispy capers, butternut squash fondant and a lobster bisque

Slow Braised Rib of Beef £19.50

Beef cheek and violet potato croquette, Red Cabbage, Bushmills infused carrots & braising jus

Breast of Thornhill Duck £23.50

Five spiced duck leg, straw potatoes, wild garlic mash, spring greens and redcurrant jus

ENTREES CONT.

Rump of Irish Lamb £23.95

Herb crumb, shank rosti, tempura anchovy, charred asparagus, garden peas and olive infused jus

10 oz Dry Aged Sirloin Steak Or £29.50

10 oz Dry Aged Ribeye Steak

All our steaks are sourced from our local butcher and served with beef dripping triple cooked chips, balsamic confit tomato, pink peppercorn & brandy sauce

Sweet Potato Boxty £15.50

Serrano chilli and sun blushed tomato jam and cauliflower 3 ways

Panfried Breast of Chicken £18.95

Spring onion and confit leg cake, crispy skin crumble, creamed leeks, baby rainbow carrots and pan jus

SPRING DESSERTS

Lemon Tasting Plate £6.95

Lemon drizzle cake, tart au citron, pannacotta and sorbet

Rhubarb and Custard Creme Brulee £6.95

Ginger, white chocolate and crumble topping

Pain Perdu £6.95

Cassis berries, rum & raisin ice-cream

Apple & Cinnamon Pudding £6.95

Crunchy crumble, vanilla sauce and Honeycomb ice-cream

Local Fine Cheese Selection £8.95



The Mill Race Restaurant is an award winning AA Rosette Restaurant