



## 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.



## SUMMER SEASONAL MENU

### STARTERS

White Onion Soup <i>Sunblushed tomato pesto, crispy parma ham, served with home made breads</i>	£7.25
Ham Hock Terrine <i>Ham hock, foie gras and Gracehill black pudding bon bon, celeriac remoulade, crisp bacon and sourdough</i>	£9.25
Duck Leg Ravioli <i>Mushroom, mushroom jus and Summer spaghetti vegetables</i>	£9.50
Torched Fig & Goats Cheese Tart <i>Tomato chutney, textures of olive, baby garden vegetables</i>	£8.25
Chilled Glenarm Salmon Ballotine <i>Wrapped in nori seaweed, horseradish, water cress and pickled samphire and avocado gel</i>	£8.95

### ENTREES

Seared Fillet of Wild Seabass <i>Portavogie prawn and Kilkeel scallop spring roll, samphire, kale, crispy capers, butternut squash fondant and a lobster bisque</i>	£21.95
Slow Braised Rib of Beef <i>Beef cheek and violet potato croquette, buttered mange tout, Bushmills infused carrots &amp; braising jus</i>	£19.50
Breast of Thornhill Duck <i>Five spiced duck leg, straw potatoes, black garlic mash, Summer greens and redcurrant jus</i>	£23.50

### ENTREES CONT.

Rump of Irish Lamb <i>Herb crumb, shank rosti, tempura anchovy, charred asparagus, garden peas and olive infused jus</i>	£23.95
10 oz Dry Aged Sirloin Steak Or 10 oz Dry Aged Ribeye Steak	£29.50
<i>All our steaks are sourced from our local butcher and served with beef dripping triple cooked chips, balsamic confit tomato, pink peppercorn &amp; brandy sauce</i>	
Sweet Potato Boxy <i>Serrano chilli and sun blushed tomato jam and cauliflower 3 ways</i>	£15.50
Panfried Breast of Chicken <i>Spring onion and confit leg cake, crispy skin crumble, baby leeks, baby rainbow carrots and pan jus</i>	£18.95

### DESSERTS

Lemon Tasting Plate <i>Lemon drizzle cake, tart au citron, pannacotta and sorbet</i>	£6.95
Rhubarb and Custard Creme Brulee <i>Ginger, white chocolate and crumble topping</i>	£6.95
Pain Perdu <i>Cassis berries, rum &amp; raisin ice-cream</i>	£6.95
Apple & Cinnamon Pudding <i>Crunchy crumble, vanilla sauce and Honeycomb ice-cream</i>	£6.95
Local Fine Cheese Selection	£8.95



The Mill Race Restaurant is an award winning AA Rosette Restaurant