



DUNADRY FAVOURITES

STARTERS

Soup of the Day *served with fresh baked bread* £6.75
(Please ask your server)

Oak Smoked Caesar Salad £8.50
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 £9.95
Poached Portavogie Prawns, tossed in spiced marie-rose dressing, topped with salt, chilli squid and homemade stout bread

MAINS

Beer Battered Scampi £18.50
Served with triple cooked chips, side salad and house made garlic aioli and tartar

Homemade Chicken Goujons £16.25
With a cajun spicy dip, hand cut chips and salad garnish

Beer Battered Haddock £17.95
Beer battered haddock, served with triple cooked chips, minted mushy peas and tartar sauce.

MAINS CONT.

Dunadry Burger £16.95
Dressed with rocket, tomato, red onion, smoked bacon, Monterey jack cheese, tobacco onions, homemade relish and served with skinny fries

BBQ Chicken & Bacon Burger £16.95
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 £16.50
Tossed in a mushroom and spinach cream

SIDES All sides £4.20

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.



FESTIVE MENU

STARTERS

Black Garlic & Goats Cheese Tart

Served with Confit Cherry Tomato, Curly Endive & Beetroot Balsamic

Cajun Chicken Caesar Salad

Pancetta Lardons, Soda Bread Croutons, Shaved Parmesan & Caesar Dressing

Gin, Juniper Berry & Beetroot Cured Salmon

Chilli Prawn Mousse, Lemon Creme Fraiche & Homemade Wheaten

Potato and Leek Soup

with Focaccia Bread

Duck Liver Pate

Quince Chutney, Mixed Leaf Salad and Wheaten

ENTREES

Local Farm Turkey & Honey Baked Ham

Sage Stuffing, Port Cranberry Sauce & Chipolatas

12 hour Braised Daube of Beef

Yorkshire Pudding and Roasting Beef Jus

Roast Chestnut and Wild Mushroom Risotto

Saffron and Truffle Infused Oil

Oven Baked Hake

with Samphire and Prawn Butter Sauce

Panfried French Trimmed Breast of Chicken

with Thyme & Bushmills Whiskey Cream

10 oz Dry Aged Sirloin Steak

Or

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 (£9.50 Supplement)

DESSERTS

Traditional Christmas Pudding

Brandy Sauce, Vanilla Bean Ice-Cream

Eggnog Creme Brulee

served with Spiced Orange Homemade Shortbread

Chocolate and Blood Orange Cheesecake

Chestnut Praline, Ice-Cream and Spiced rum Caramel Sauce

Coffee & Mascarpone Filled Profiteroles

with Warm Chocolate Sauce

Local Fine Cheese Selection

£3.50 supplement

1 Course £20.00

2 Course £26.00

3 Course £32.00

**Supplements apply to Steaks and Cheeseboard*



The Mill Race Restaurant is an award winning AA Rosette Restaurant