



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
Bulger Wheat & Chickpea Salad £7.95
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

Tempura Salt & Chilli Vegetables £16.45
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.



WINTER SEASONAL MENU

STARTERS

Cream of Celeriac Soup	£7.95
<i>With black garlic pesto and homemade soda bread.</i>	
Duck leg Ravioli	£9.95
<i>With mushroom jus and spaghetti vegetables.</i>	
Beetroot and Onion Tart Tatin	£9.95
<i>With Fivemiletown goat's cheese, crispy rocket, truffle honey and toasted walnuts.</i>	
Game & Gracehill Black Pudding Terrine	£9.95
<i>Wrapped in a smoke streaky bacon, celeriac and apple roulade and toasted breads.</i>	
Strangford Rope Mussels	£9.95
<i>With smoked bacon and Guinness sea vegetables and duke buttered stout bread.</i>	

ENTREES

Seafood Bouillabaisse	£22.95
<i>Monkfish, Portavogie prawns, Mussels, Langoustine, braised fennel and samphire</i>	
Slow Braised Rib of Beef	£20.95
<i>Beef cheek croquette, hispy cabbage, honey and thyme infused carrots and veal jus.</i>	
6oz Venison Steak	£25.50
<i>Boulangere pot, baby turnips, texture of parsnip and bourguignon garnish</i>	

ENTREES CONT.

Pork Belly 3 Ways	£22.95
<i>Hay smoked pork belly, pork cheek and mushroom pithivier, pork fillet medallion, charred cauliflower, green kale, celeriac and pot puree & braising jus.</i>	
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 & brandy sauce</i>	
Beetroot Wellington	£16.95
<i>Mushroom duxelles, hassle back potatoes seasonal vegetables and homemade vegan gravy</i>	
Coq Au Vin	£18.95
<i>Braised leek, chive mash potatoes, roast vegetables, and crispy pancetta.</i>	

DESSERTS

Belgian Chocolate Plate	£7.50
<i>Dark chocolate sponge slice, ruby and dark chocolate tartlet, white chocolate panna cotta</i>	
Sticky Pear Puddings	£7.50
<i>With ginger anglaise & praline & bourbon ice cream.</i>	
Red Berry Brioche Bread & Butter Pudding	£7.50
<i>with rum and raisin ice cream.</i>	
Pistachio and Honey Cheesecake	£7.50
<i>With toasted oat crumble, meringue textures</i>	
Local Fine Cheese Selection	£9.50



The Mill Race Restaurant is an award winning AA Rosette Restaurant