

Dunadry Favourites

Starters

Soup of the Day *

served with fresh baked bread. (Please ask your server)
£6.75

Oak Smoked Caesar Salad *

Oak smoked chicken, crisp baby gem lettuce, sugar pit pork lardons, anchovy fillets, shaved parmesan and soft boiled egg.
£8.50

Panko Halloumi, Lemon, Mint Bulger Wheat & Chickpea Salad

Served with a spiced homemade salsa.
£7.95

Dunadry Prawn Cocktail *

Poached Portavogie prawns, tossed in spiced marie-rose dressing, topped with salt, chilli squid and homemade stout bread.
£9.95

Mains

Beer Battered Scampi

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

Homemade Chicken Goujons

With a cajun spicy dip, hand cut chips and salad garnish.
£16.25

Beer Battered Haddock *

Served with triple cooked chips, minted mushy peas and tartar sauce.
£17.95

Dunadry Burger *

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

**gluten free alternatives available*

BBQ Chicken & Bacon Burger *

Dressed with baby gem lettuce, beef tomato, red onion and served with skinny fries.
£16.95

Tempura Salt & Chilli Vegetables

With spiced coconut & lime sauce and served with Udon noodles.
£16.45

Sides

Triple Cooked Chips/Black Garlic Mushrooms/ Rocket, Parmesan & Cherry Tomato Salad/ Garlic & Parmesan Ciabatta/ Salt "N" Vinegar Onion Rings/Spring Onion Mash
£4.20

Sauces

Beef Jus/Mushroom Cream/Pepper & Brandy Sauce/ Bearnaise £3.00

Vegan & Vegetarian

Beetroot Wellington

Mushroom duxelles, hassle back potatoes, seasonal vegetables and homemade vegan gravy.
£16.95

Salt & Chilli Vegetables

Served with spiced coconut and lime sauce, tempura vegetables served with Udon noodles.
£16.45

Black Truffle and Ricotta Tortellini

Tossed in a mushroom and spinach cream (Not Vegan)
£16.50

Thai Sweet Potato & Coconut Curry *

Braised rice, coriander, crispy noodles and flatbread.
£14.95

Grilled Halloumi

Lemon, mint bulger, wheat & chickpea salad. Served with a spiced homemade salsa.
£15.95

Vegan desserts and ice cream available

Seasonal Favourites

Starters

Bread and Dips

Selection of local breads with selection of dips and oils.
£5.95 (Small) £10.95 (Large)

Cream of Artichoke Soup *

Mint pea pesto & sour cream served with fresh baked focaccia.
£7.95

Carpaccio of Beef Fillet *

Blue cheese bon bons, caramelised walnuts, black garlic soda bread & Salsa Verdi.
£11.50

Panfried Wood Pigeon *

Crispy Quail egg, salsify purée, wild mushrooms & pickled mouille, watercress and jus
£9.95

Beetroot and smoked salmon roulade *

Stuffed with spinach cream cheese, accompanied with compressed cucumber, oyster and saffron aioli and
£10.50

Goats cheese arancini

Spring onion and boilie goats cheese arancini, pea volute and wild garlic foam.
£8.95

Mains

Panfried Seabream & Tempura Brown Shrimp *

Fennel and horseradish potato rosti, saute samphire, spinach & asparagus, tempura brown shrimp, cockle and lobster bisque.
£22.50

Duo of Lamb Rump of Lamb & Shepherds Pie

Violet potato Boulangere, herb crumb, purple sprouting broccoli, charred red vein chicory and olive infused jus.
£23.95

**gluten free alternatives available*

Coq au vin *

Chicken breast, wild mushroom stuffed thigh & leg lollipop. Braised leek, oyster mushroom charred shallot, chive mash & chicken jus.
£20.95

Slow braised rib of beef *

Sweet heart hispy cabbage, confit rainbow carrots, tenderstem broccoli and roasting jus.
£21.95

10oz Sirloin of beef or 10oz Ribeye steak *

Beef dripping triple cooked chips, balsamic confit tomato & pink peppercorn sauce.
£31.50

Desserts

Blackberry & Lemon Tart

Crushed caramel & toasted almonds, lemon sorbet.
£7.50

Rhubarb & Custard Creme Brulee

Served with white chocolate biscotti.
£7.50

Belgian Chocolate Cheesecake

Orange mascarpone and meringue textures.
£7.50

Passion Fruit Pannacotta

Ginger slice and mango tart, lemon orbet.
£7.50

Gluten Free Desserts

Sticky Toffee Pudding

Vanilla bean ice-cream and caramel sauce
£7.50

Gluten Free Brownie

Vanilla bean ice-cream
£7.50

Local Fine Cheese Collection

£9.50