

Dunadry Favourites

Starters

Soup of the Day *

served with fresh baked bread. (Please ask your server)
£6.95

Oak Smoked Caesar Salad *

Oak smoked chicken, crisp baby gem lettuce, sugar pit pork lardons, anchovy fillets, shaved parmesan and soft boiled egg.
£9.00

Panko Halloumi, Lemon, Mint Bulger Wheat & Chickpea Salad

Served with a spiced homemade salsa.
£8.50

Dunadry Prawn Cocktail *

Poached Portavogie prawns, tossed in spiced marie-rose dressing, topped with salt, chilli squid and homemade stout bread.
£10.50

Mains

Beer Battered Scampi

Served with triple cooked chips, side salad and house made garlic aioli and tartar.
£20.50

Homemade Chicken Goujons

With a cajun spicy dip, hand cut chips and salad garnish.
£17.25

Beer Battered Haddock *

Served with triple cooked chips, minted mushy peas and tartar sauce.
£19.95

Dunadry Burger *

Dressed with rocket, tomato, red onion, smoked bacon, Monterey jack cheese, tobacco onions, homemade relish and served with skinny fries.
£18.95

**gluten free alternatives available*

BBQ Chicken & Bacon Burger *

Dressed with baby gem lettuce, beef tomato, red onion and served with skinny fries.
£18.95

Tempura Salt & Chilli Vegetables

With spiced coconut & lime sauce and served with Udon noodles.
£16.50

Sides

Triple Cooked Chips/Black Garlic Mushrooms/ Rocket, Parmesan & Cherry Tomato Salad/ Garlic & Parmesan Ciabatta/ Salt "N" Vinegar Onion Rings/Spring Onion Mash
£4.50

Sauces

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

Vegan & Vegetarian

Wild Mushroom Spring Roll

Vegetable sushi, shaved truffle, wasabi pearls and a garlic & black bean sauce (Not Vegan)
£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)
£17.50

Thai Sweet Potato & Coconut Curry *

Braised rice, coriander, crispy noodles and flatbread.
£15.95

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)

French Onion Soup *

French onion, pulled beef cheek
& Gruyere cheese crouton
£7.95

Game Terrine*

Wild game terrine wrapped in streaky bacon,
redcurrant & cranberry chutney with thin toasts
£10.95

Pork Belly & Monkfish*

Confit pork belly, pan seared monkfish, celeriac
emulsion & black pudding bon bon.
£10.95

Beetroot & Smoked Salmon Roulade *

Stuffed with spinach cream cheese, accompanied with
compressed cucumber, oyster and saffron aioli
£10.95

Goats Cheese & Vegetable Arancini

Goats cheese & vegetable tartar arancini, roasted plum
tomato sauce, fresh truffle & pecorino cheese & black garlic
foam
£9.95

Mains

Pale Smoked Cod*

With a herb crust, saffron & spinach rosti,
braised fennel, charred leek & a Lobster & Mussel
chowder
£24.95

Breast of Thornhill Duck*

Confit Duck leg pie topped with herb mash
saffron Duck fat potatoes, braised red cabbage
Kohlrabi puree & black berry infused jus.
£27.95

Wild Mushroom Spring Roll

Vegetable sushi, shaved truffle
and a garlic & black bean sauce
£16.95

**gluten free alternatives available*

Tandoori Chicken Breast

With butternut sag aloo, cauliflower textures, curry oil.
Yoghurt flatbread with a garlic & coriander butter.
£22.95

Short Rib Irish Stew*

Short Rib of Beef Irish stew, fondant potatoes, baby carrots
and turnip. With a Guinness dumpling.
£22.95

10oz Sirloin of beef or 10oz Ribeye steak *

Beef dripping triple cooked chips, balsamic confit
tomato & pink peppercorn sauce.
£34.00

Desserts

Autumn Tasting Plate

Sticky toffee pudding, salted caramel
panna cotta & Belgian Chocolate
Tartlets
£8.50

Tiramisu Cheesecake

Orange compote & praline crumb
£8.50

Red Velvet Creme Brulee

With a pistachio nut cookie
£8.50

Apple & Pecan Baked Tart

With cinnamon anglaise & crumb
vanilla bean ice cream
£8.50

Gluten Free Desserts

Sticky Toffee Pudding

Vanilla bean ice-cream and caramel sauce
£8.50

Gluten Free Brownie

Vanilla bean ice-cream
£8.50

Local Fine Cheese Collection

£9.95