

# 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

### 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

*\*gluten free alternatives available*

## 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

### Winter 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