

Dunadry Favourites

Starters

Soup of the Day *

served with fresh baked bread. (Please ask your server)
£7.50

Oak Smoked Caesar Salad *

Oak smoked chicken, crisp baby gem lettuce, sugar pit pork lardons, anchovy fillets, shaved parmesan and soft boiled egg.
£9.50

Panko Halloumi, Lemon, Mint Bulger Wheat & Chickpea Salad

Served with a spiced homemade salsa.
£9.50

Dunadry Prawn Cocktail *

Poached Portavogie prawns, tossed in spiced marie-rose dressing, topped with salt, chilli squid and homemade stout bread.
£11.95

Mains

Beer Battered Scampi

Served with triple cooked chips, side salad and house made garlic aioli and tartar.
£21.00

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.
£20.95

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

Salt & Chilli Chicken

With spiced coconut & lime sauce and served with Udon noodles.
£18.95

Sides

Triple Cooked Chips/Garlic Mushrooms/
Rocket, Parmesan & Cherry Tomato Salad/
Garlic & Parmesan Ciabatta/ Salt "N" Vinegar
Onion Rings/Spring Onion Mash
£4.75

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)
£17.95

Tempura Salt & Chilli Vegetables

Served with spiced coconut and lime sauce, tempura vegetables served with Udon noodles.
£16.95

Black Truffle and Ricotta Tortellini

Tossed in a mushroom and spinach cream (Not Vegan)
£17.95

Thai Sweet Potato & Coconut Curry *

Braised rice, coriander, crispy noodles and flatbread.
£16.95

Grilled Halloumi

Lemon, mint bulger, wheat & chickpea salad. Served with a spiced homemade salsa.
£16.95

Seasonal Favourites

Starters

Bread Selection

Selection of local breads with butters, dips and oils.
£6.95 (Small) £11.95 (Large)

Thai Broth

Coconut cream, duck wonton served with roti bread
£8.50

Game Terrine

Wild game terrine wrapped in streaky bacon, redcurrant & cranberry chutney with thin toasts
£12.50
(DBB Supplement £3.00)

Breaded Fivemiletown Brie

With pickled beetroot served with caramelised fig & truffle honey
£9.95

Pan Fried Pigeon

Puy lentils, king oyster mushroom served with polenta chips & rich pan jus
£12.50 (DBB Supplement £3.00)

Shellfish Gratin

Crab, Portavogie prawns, cockles, mussels, brown shrimp, tarragon & perno cream served with a herb crumb & sea greens.
£12.50 (DBB Supplement £3.00)

Mains

Beef Wellington

Braised red cabbage served with honey & thyme rainbow carrots, asparagus spears & rich pan jus
£32.95 (DBB Supplement £9.95)

Lamb Shank

Served with pomme puree, parisienné vegetables, mint jus & wild garlic oil
£29.95 (DBB Supplement £6.95)

Tuna Nicoise

Sesame & poppyseed encrusted seared tuna fondant potato, charred baby gem, fine green beans, balsamic roasted cherry vine tomatoes, poached egg, served with olive dust & salsa verdi
£24.95

Cornfed Chicken

Confit leg & spring onion potato cake served with grilled baby courgette, creamed leeks, pancetta crumb & pan jus
£22.95

Slow Braised Rib of Beef

Served with violet potato croquettes, purple sprouting broccoli, with bourguignon garnish & veal jus
£23.95

10oz Sirloin of Beef or 10oz Ribeye Steak

Beef dripping triple cooked chips, balsamic confit tomato & pink peppercorn sauce.
£34.00 (DBB Supplement £11.00)

Desserts

Baked Belgian Chocolate Tart

Served with caramelised orange mascapone
£9.50

Dessert Plate

Apple & rhubarb crumble, vanilla bean buttermilk panna cotta, marmalade & Bushmills bread & butter pudding
£9.50

Sticky Toffee Pudding

Served with Drynes Farm sea salt & caramel ice cream
£9.50
*gluten-free available

Banoffee Crème Brulee

Served with banana nut granola
£9.50
*gluten-free available

Cheese Selection

Served with crackers, grapes & chutney
£10.95
(DBB Supplement £1.45)

From Farm to Fork

Our chefs are dedicated to ensuring all our dishes are made with seasonal, local produce to maintain high quality and support local producers. Every effort is made to enhance and showcase the best Northern Irish produce available.

We source our ingredients from local producers including: Keenans Fish, Ewings Seafood, K&G McAtamney Meats, Drynes Farm Ice Cream, Henderson Food Service, Yellow Door & Clandeboye Estate.

