



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, house made garlic aioli and tartar.
£21.00

HOMEMADE CHICKEN GOUJONS

With a cajun spicy dip, hand cut chips and salad garnish.
£18.45

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

Served with udon noodles in a spiced coconut & lime sauce
£18.95

SIDES

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

SAUCES

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

VEGAN & VEGETARIAN

TEMPURA SALT & CHILLI VEGETABLES

Served with udon noodles in a spiced coconut & lime sauce
£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

With a lemon mint bulgur wheat & chickpea salad.
Served with a spiced homemade salsa.
£16.95



DUNADRY SEASONAL

STARTERS

BREAD SELECTION

Selection of local breads with butters, dips and oils
£8.95/£12.95

SMOKED DUCK SALAD

Torched peaches, shimeji mushrooms a la Grecque, radish, curly endive and balsamic dressing
£10.95

BROCCOLI SOUP

Flaked young buck blue cheese, toasted almond and homemade focaccia bread.
£8.95

PIGEON

Panfried breast of pigeon, black pudding bon bon, panfried foie gras, roasted baby turnip, wilted boi choi and ST Emillion jus
£11.95

FRITTO MISTO

Smoked cod brandade fishcake, chilli and garlic Kilkeel crab claws, tempura battered rock crevettes, salt and chilli squid and chimichurri.
£11.95

MUSHROOM SPRING ROLL

Sautéed Chinese greens puffed wild rice and black bean sauce.
£9.95

MAINS

TANDOORI CHICKEN BREAST

Confit leg saag aloo, cauliflower textures, curry oil and coriander micro leaf.
£24.95

LAMB PLATE

Slow cooked belly, rump cooked pink, braised shoulder and kidney suet pie, red wine potato fondant, Parisienne carrot. Broad bean, peas and mint jus.
£32.50 (DBB SUPP £9.50)

PANFRIED HALIBUT

Hasselback potatoes, samphire, parsnip three way, roasted shallot with lemon and horseradish butter sauce
£31.95 (DBB SUPP £9.00)

RABBIT SADDLE

Stuffed with white pudding and beetroot wrapped in prosciutto ham served with a rustic nettle broth
£30.95 (DBB SUPP £8.50)

SLOW ROAST SHIN OF BEEF

Crispy potato pave, baby vegetables, crispy kale, carrot puree and beef jus.
£24.95

CAULIFLOWER CHEESE WELLINGTON

Pomme puree, baby rainbow carrots, tender stem broccoli and meat free gravy
£18.95

10oz SIRLOIN STEAK OR

10oz RIBEYE STEAK*

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

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, Draynes Farm Ice Cream, Henderson Food Service, Yellow Door & Clondeboy Estate.

DESSERTS

BLUEBERRY & LEMON GRASS CHEESECAKE

Almond biscuit base & elderflower sorbet.
£9.50

APPLE & RHUBARB CRUMBLE

Cinnamon anglaise & mascarpone ice cream.
£9.50

ICED PEACH POSSET PARFAIT*

Yellowman honeycomb, toasted coconut, meringue textures & moss cake.
£9.50

MILK CHOCOLATE PASSION FRUIT TART

Chocolate hazelnut crumb, passion fruit coulis & McConnell's Irish Whiskey ice Cream
£9.50

LOCAL FINE CHEESE SELECTION

Selection of local cheeses, caramelized red onion chutney & crisp breads.
£10.95 (DBB SUPP £2.45)

*Gluten free alternatives available

