

DUNADRY

HOTEL AND GARDENS

★★★★

SEASONAL

STARTERS

BREAD SELECTION

Selection of local breads with butters, dips and oils.

£8.95/£12.95

WALNUT, APPLE & CAULIFLOWER SALAD*

Feuille de brick basket, walnut & apple remoulade, curly endive and young buck blue cheese dressing.

£11.50

BUTTERNUT SQUASH SOUP*

Crispy pancetta, hot honey crème fraîche and crispy sage

£9.50

**Gluten free alternatives available*

PIGEON*

Pan fried breast of pigeon, black pudding bon bon, pan fried foie gras, roasted baby turnip, wilted bok choy and ST Emillion jus.

£12.95

FRITTO MISTO*

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

£12.95

MUSHROOM SPRING ROLL

Sautéed Chinese greens puffed wild rice and black bean sauce.

£10.50

MAINS

TANDOORI CHICKEN BREAST*

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

£25.95

PORK PLATE*

Panfried filet, honey glazed belly, braised shoulder suet pie, red wine potato fondant, Parisian carrot, romanesco, wild mushroom & tarragon pork jus.

£32.50 (DBB SUPP £9.50)

PANFRIED HALIBUT*

Hasselback potatoes, samphire, parsnip three way, roasted shallot with lemon and horseradish butter sauce.

£32.95 (DBB SUPP £10.00)

SILVER HILL DUCK BREAST

Confit leg, beetroot potato pavé, braised red cabbage, baby turnips and juniper jus

£31.95 (DBB SUPP £8.50)

**Gluten free alternatives available*

SLOW ROAST SHIN OF BEEF*

Bone marrow duchess potato, baby vegetables, crispy kale, carrot puree and beef jus.

£26.95

CAULIFLOWER CHEESE WELLINGTON

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

£19.95

10oz SIRLOIN STEAK OR 10oz RIBEYE STEAK*

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

£36.00 (DBB SUPP £12.50)

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 & Clandeboy Estate.

DESSERTS

BELGIAN CHOCOLATE FONDANT

With rose water ice cream and crystallised rose petals.
Please allow 15 min cooking time.

£9.50

BRAMLEY APPLE TART TATIN

Mascarpone ice cream and oat crumble
Please allow 10 min cooking time.

£9.50

STOUT-MISU

A take on a classic Tiramisu, substituting coffee for Guinness, Bailey's milk chocolate sauce and wheaten bread ice cream.

£9.50

**Gluten free desserts available*

SALTED CARAMEL POSSET PARFAIT*

Dark chocolate genoise, banana textures, Italian meringue and banana ice cream.

£9.50

LOCAL FINE CHEESE SELECTION

Selection of local cheeses, caramelized red onion chutney & crisp breads.

£11.95 (DBB SUPP £3.50)



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FAVOURITES

STARTERS

SOUP OF THE DAY *

Served with fresh baked bread. (Please ask your server)

£8.50

OAK SMOKED CAESAR SALAD *

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

£12.00

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.

£22.95

HOMEMADE CHICKEN GOUJONS

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

£19.95

BEER BATTERED HADDOCK *

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

£22.50

DUNADRY BURGER *

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

£20.50

**Gluten free alternatives available*

BUTTERMILK SOUTHERN FRIED

CHICKEN BURGER *

Dressed with baby gem lettuce, beef tomato, red onion, skinny fries & a honey and mustard slaw.

£19.95

SALT & CHILLI CHICKEN

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

£20.50

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

£5.20

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.

£17.95

PEA AND SHALLOT TORTELLINI

Tossed in a pesto and spinach cream and served with garlic ciabatta.

£18.95

TZATZIKI, SUNBLUSHED TOMATO & PESTO HALLOUMI BURGER*

Roasted red pepper, rocket & sweet potato fries.

£18.95

CHANNA MASALA*

Served with Pilaf rice and Flat Bread.

£17.95

GRILLED HALLOUMI

With a lemon mint bulgur wheat & chickpea salad.

Served with a spiced homemade salsa.

£17.95