

# DUNADRY

HOTEL AND GARDENS

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SEASONAL

## STARTERS

### BREAD SELECTION\*

Selection of local breads with butters, dips and oils.

£9.25/£13.25

### WILD MUSHROOM SOUP\*

Mushroom truffle tortellini, parmesan and wild garlic foam

£9.50

### SEARED TUNA\*

Petit nicoise salad poached quails egg, anchovy and lovage vinaigrette

£12.95

### NEW SEASON ASPARAGUS\*

Ibérico Ham, crispy hens' egg and black garlic hollandaise

£12.95

### PAN FRIED PIGEON\*

Foie gras, black pudding bon bon, roasted baby turnip, wilted bok choy and St Emillion jus

£12.95

### MINI DUCK CONFIT PARMENTIER\*

Potato Chantilly, nasturtium and thyme ash

£12.50

### BURRATA\*

Grilled marinated aubergines, tomato tar tar and consommé served with beetroot and thyme toast

£11.95

\*Gluten free alternatives available

## MAINS

### PANFRIED FRENCH TRIMMED CHICKEN BREAST, LEG AND SPRING ONION POTATO CAKE\*

Creamed leeks, grilled king oyster mushrooms, bacon and Bushmills whisky jus

£25.95

### SAAG ALOO CRUSTED HALIBUT\*

Pickled apple and raisin, toasted almond, sautéed potato, confit tomatoes, cauliflower, mussel velouté and coriander oil

£32.95 (DBB SUPP £10.00)

### LAMB CUTLET, RUMP COOKED PINK & BRAISED SHOULDER SUET PIE\*

Red wine fondant, Parisian carrot, broad beans peas with olive and mint jus

£33.50 (DBB SUPP £10.00)

### SILVER HILL DUCK BREAST\*

Beetroot potato pave, braised red cabbage, tender stem broccoli and juniper berry jus

£31.95 (DBB SUPP £8.50)

\*Gluten free alternatives available

### SLOW BRAISED RIB OF BEEF\*

Ox tail croquette, carrot jam, curley kale and roasting juices sauce

£27.95

### (VEGAN) REDEFINE FLANK STEAK WELLINGTON

Hasselback potatoes, garden baby vegetables and vegan gravy

£34.95 (DBB SUPP £10.00)

### 10oz SIRLOIN STEAK OR 10oz RIBEYE STEAK\*

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

£37.50 (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 & Clandeboye Estate.

## DESSERTS

### BELGIAN CHOCOLATE FONDANT

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

£9.95

### BRAMLEY APPLE TART TATIN

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

£9.95

### STOUT-MISU

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

£9.95

### VANILLA POSSET PARFAIT

Chocolate genoise, rhubarb textures, Italian meringue and custard ice cream.

£9.95

### LOCAL FINE CHEESE SELECTION

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

£12.95 (DBB SUPP £3.50)

GLUTEN FREE DESSERT MENU AVAILABLE



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FAVOURITES

## STARTERS

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### SOUP OF THE DAY \*

Served with fresh baked bread. (Please ask your server)  
£8.75

### OAK SMOKED CAESAR SALAD \*

Oak smoked chicken, crisp baby gem lettuce, sugar pit pork lardons, anchovy fillets, shaved parmesan and soft boiled egg.  
£12.75

### PANKO HALLOUMI, LEMON, MINT BULGER WHEAT & CHICKPEA SALAD

Served with a spiced homemade salsa.  
£9.95

### DUNADRY PRAWN COCKTAIL \*

Poached Portavogie prawns, tossed in spiced marie-rose dressing, topped with salt & chilli squid and homemade stout bread.  
£12.95

## MAINS

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### BEER BATTERED SCAMPI

Served with triple cooked chips, side salad, house made garlic aioli and tartar.  
£23.95

### HOMEMADE CHICKEN GOUJONS

With a cajun spicy dip, hand cut chips and salad garnish.  
£20.95

### BEER BATTERED HADDOCK \*

Served with triple cooked chips, minted mushy peas and tartar sauce.  
£22.95

### DUNADRY BURGER \*

Dressed with rocket, tomato, red onion, smoked bacon, Monterey jack cheese, tobacco onions, homemade relish and served with skinny fries.  
£21.50

*\*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.  
£21.50

### SALT & CHILLI CHICKEN

Served with udon noodles in a spiced coconut & lime sauce.  
£21.95

### 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  
£5.75

### SAUCES

Beef Jus/Mushroom Cream/Pepper & Brandy Sauce/Bearnaise  
£3.50

## VEGAN & VEGETARIAN

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### TEMPURA SALT & CHILLI VEGETABLES

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

### PEA AND SHALLOT TORTELLINI

Tossed in a pesto and spinach cream and served with garlic ciabatta.  
£19.50

### TZATZIKI, SUNBLUSHED TOMATO & PESTO HALLOUMI BURGER\*

Roasted red pepper, rocket & sweet potato fries.  
£19.95

### CHANNA MASALA\*

Served with Pilaf rice and Flat Bread.  
£18.95

### GRILLED HALLOUMI

With a lemon mint bulgur wheat & chickpea salad. Served with a spiced homemade salsa.  
£18.95