



SEASONAL

STARTERS

PAN SEARED SCALLOPS*

With a spiced pumpkin purée, curly kale and a mint chestnut oil.

£14.00

PRESSED HAM HOCK TERRINE*

With a homemade piccalilli, chickpea and turmeric bread.

£10.95

PARSNIP & APPLE SOUP*

Crispy pancetta, roasted pumpkin seeds, crème fraîche and curry oil.

£9.50

**Gluten free alternatives available*

SMOKED LOUGH NEAGH EEL

With a beetroot chutney, Guinness wheaten soda bread taco, chilli and lime crème fraîche.

£14.00

BEEF FILLET TAR TAR*

Pickled wild mushrooms, hen's egg yolk and garlic anchovy toast.

£14.00

TWICE BAKED BLUE CHEESE SOUFFLE

Served with a truffle bechamel, pear and walnut salad.

£11.95

MAINS

CHICKEN BOURGUIGNON*

French trimmed chicken breast, red wine confit leg, charred shallot, fondant potato, king oyster mushrooms, baby vegetables, madeira jus and crispy pancetta.

£26.95

6OZ VENISON STEAK*

Shank pie, potato and celeriac hash, roasted vegetables and red currant jus.

£33.95 (DBB SUPP £10)

GOATS CHEESE AND SUNRIPE

VEGETABLE ARANCINI*

Roast plum tomato sauce, fresh truffle, pecorino cheese and black garlic foam. (Vegan option available)

£21.95

SAAG ALOO CRUSTED HALIBUT*

Pickled apple and raisin, toasted almonds, sautéed potato, confit tomatoes, roasted cauliflower and a mussel velouté and coriander oil.

£32.95 (DBB SUPP £10.00)

**Gluten free alternatives available*

SILVER HILL DUCK BREAST*

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

£31.95 (DBB SUPP £8.50)

10OZ SIRLOIN STEAK

OR 10OZ RIBEYE STEAK*

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

£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 & Glanedeboye Estate.

DESSERTS

CHOCOLATE PAVÉ

Clementine compote, homemade honeycomb, orange sorbet, hazelnut praline and meringue shards.

£10.95

APPLE CRUMBLE & SALTED

MISO CHEESECAKE

Toffee apple and caramel sauce.

£10.95

SPICED PUMPKIN PANNA COTTA*

Coffee foam & gingernut biscuit.

£10.95

SIGNATURE STOUT-MISU*

Classic tiramisu, substituting coffee for Guinness, Bailey's milk chocolate sauce and wheaten bread ice cream.

£10.95

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





FAVOURITES

STARTERS

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

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

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

**Gluten free alternatives available*

VEGAN & VEGETARIAN

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