

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.
£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

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

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)

French Onion Soup*

Pulled beef cheek and gruyere cheese croutons
£8.50

Chicken & Ham Hock Terrine

Piccalilli, toasted hazelnut & a beetroot
& thyme bread
£10.95

Open Shellfish Lasagne

Lobster, crab, Portavogie prawns with a rich tomato
sauce, truffle bechamel & micro rocket
£10.95

Mozzarella Burrata*

Balsamic & honey marinated heritage tomato, salt baked
beetroot, glazed figs & thin toasts
£10.95

Silver Hill Shredded Confit Duck*

Homemade soda bread, wilted spinach, poached yolk
& a duck egg hollandaise
£11.95

Mains

Venison Wellington 20-minute cooking time

Red wine potato fondant, braised red cabbage,
baby rainbow carrots & a chocolate jus
£32.95 (DBB supplement £9.95)

Sunblush Tomato & Goats Cheese Arancini

Roast plum tomato sauce, fresh shaved truffle
with a chilli infused extra virgin olive oil
£17.95

Panfried Halibut*

Braised fennel, hasselback potatoes, parsnip 3-ways,
roasted shallots with a lemon & horseradish
butter sauce
£29.95 (DDB Supplement £6.95)

French Trimmed Chicken*

Baked celeriac, cavolo nero, baby vegetables, black
pudding, dutchess potatoes with Bushmills whiskey
& wild mushroom jus
£22.95

Slow Roast Shin of Beef*

Bone marrow & leek pomme puree, baby rainbow carrots
runner beans & roasting juices gravy
£23.95

10oz Sirloin Steak or

10oz Ribeye Steak*

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

Desserts

Belgian Chocolate & Hazelnut Cheesecake

Toasted hazelnut crumb, dehydrated bananas
& banana ice cream
£9.50

Tart Tatin 10-minute cooking time

Brown sugar caramelised bramley apples,
mascarpone crumble ice cream
£9.50

Iced Lemon Posset Parfait*

Yellowman honeycomb, meringue textures
& pistachio cake
£9.50

Blackberry & Citrus Tart*

Roasted almonds, Italian meringue &
a citrus sorbet
£9.50

Cheese Selection*

Selection of local cheeses, caramelised red onion
chutney & crisp breads
£11.95 (DBB Supplement £2.45)

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

*gluten-free available

