

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



FESTIVE MENU

STARTERS

VENISON SAUSAGE

With Gracehill black pudding, red apple & red currant chutney

ROAST MEDITERRANEAN VEGETABLES & GOATS CHEESE TART

Served with cherry tomato marmalade & dressed rocket

FLAKED SALMON & PRAWN

Bound in dill & lemon creme fraiche, rolled in Nori seaweed with beetroot & thyme bread

LEEK & POTATO SOUP

Served with freshly baked bread

SMOKED DUCK

Served with fig, radish salad, pomegranate with orange dressing & chopped nuts

MAINS

LOCAL FARM TURKEY & HONEY BAKED HAM

Sage stuffing, port cranberry sauce and chipolatas

ROAST SIRLOIN OF BEEF

Yorkshire pudding and roasting beef jus

OVEN BAKED GLENARM SALMON

With a samphire & prawn butter sauce

ALL SERVED WITH SEASONAL VEGETABLES & POTATOES

10Z SIRLOIN OF BEEF OR 10Z RIBEYE STEAK (£9.50 SUPPLEMENT)

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

ROAST CHESTNUT & WILD MUSHROOM RISOTTO (V)

Served with saffron and truffle infused oil

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce, vanilla bean ice cream

CLEMENTINE TART

Chocolate meringue shards, dark chocolate sorbet & cointreau syrup

MINCE PIE CHEESECAKE

With a white chocolate, cranberry cookie & orange compote

CHANTILLY CREAM FILLED PROFITEROLES

Warm rich chocolate sauce

DUNADRY CHRISTMAS TRIO

Traditional Christmas pudding, Irish cream cheesecake & chantilly cream filled profiteroles

TEA/COFFEE & MINCE PIES

2 COURSE: £33 | 3 COURSE: £40

