



LEIGHINMOHR HOUSE
BOUTIQUE HOTEL

Evening Menu

Starters

Selection of Homemade Breads Abernathy butter (2, 7*)	£4
Soup of the Day & Homemade Bread (v) (2*check with server for other allergens)	£8
Honey Glazed Chilli Chicken Strips Coriander, roasted peanuts, rocket, cucumber, soy dressing (2, 11*, 13)	£9
Fivemiletown Goats Cheese Apple, rocket, candied pecan, shallot, balsamic (7, 10*)	£9
Wild Mushroom Tartlet Tarragon oil, rocket, white wine cream (2, 7)	£10
Roast Chicken & Leek Terrine Brown butter emulsion, crisp brioche (2*, 4, 7*)	£10
Blackened Crisp Squid Black sesame & garlic aioli, pickled mouli, sesame seeds (2, 4, 8, 9, 12, 13)	£11
Spiced Crab & Crayfish Compressed watermelon, beetroot soup, radish (3)	£12

Numbers below dishes relate to the allergen content of the dish.

Numbers with an asterisk means the dish can be altered to remove the allergen. Please inform your server if you have any allergies.

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs 9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites



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Mains

Honey Glazed Chilli Chicken Strips	£18
Coriander, roasted peanuts, rocket, cucumber, soy dressing, skinny fries (2, 11*, 13)	
Glenarm Estate Shorthorn Beef Burger 6oz	£18
Onion bap, cheddar, onion ring, mayo, caramelised red onion relish, rocket, pickled slaw, chunky chips (2*, 4* 7*, 9*)	
Beer Battered Kilkeel Haddock	£18
Crushed pea purée, tartar sauce, chunky chips (2*, 4*, 5)	
Pan Roast Chicken Supreme	£19
Celeriac puree, gnocchi, peas, spinach, rosemary jus (1, 2*, 7*)	
Ballotine of Chicken & Beef Cheek	£22
Fondant potatoes, sun dried tomatoes, spinach, peppercorn jus (7)	
Lobster, Langoustine & Salmon Linguine	£22
Cherry tomatoes, red peppers, scallions, spinach (2*, 3, 5, 7*)	
Grilled Smoked Cod	£19
Chorizo cassoulet, spinach, saffron potatoes, spiced avocado (5, 7*)	
Seared Sea Trout	£25
Warm potato salad, courgettes, peas, mint, hollandaise (4, 5, 7)	
Tasting of Pork	£20
Belly, fillet, cheek, crackling, cabbage, roast apple & sage puree, fondant, mustard jus (7* , 9)	
Roast Loin of Lamb	£26
Shoulder hash, peas, carrots, broad bean pesto, marsala jus (7*)	
Glenarm Estate Shorthorn Salt Aged Sirloin Steak 10oz	£34
Chunky chips, roasted tomato, onion rings truffle & parmesan butter (2*, 7*, 14)	
Glenarm Estate Shorthorn Salt Aged Fillet Steak 8oz	£40
Chunky chips, roasted tomato, onion rings truffle & parmesan butter(2*, 7*, 14)	

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