



LEIGHINMOHR HOUSE
BOUTIQUE HOTEL

Lunch Menu

Selection of Homemade Breads & Dips

£7

Abernathy butter (2,7*,10)

Soup of the Day & Homemade Bread

£7

(2*check with server for other allergens)

Goats Cheese Salad

£10/£15

Red wine poached pears, toasted hazelnuts, rocket, French dressing (7,9,10*,14)

Toasted Sourdough Sandwich

£10

Tossed salad, coleslaw, tortilla chips (White or Malted?) (2*,7)

Korean BBQ Pork, red cabbage slaw, smoked cheddar
Honey Roast Ham, spiced apple chutney, mature cheddar
Smoked Chicken, Ballymaloe relish, gem lettuce

Salt & Vinegar Squid (£20 large with fries)

£11/£20

Pea puree, straw potatoes, curry oil (2,8)

Honey Glazed Chilli Chicken Strips (£17 large with fries)

£8/£17

Coriander, roasted peanuts, rocket, cucumber, soy dressing. (2, 11*, 13)

Glenarm Estate Shorthorn Beef Burger 6oz

£17

Brioche bap, cheddar, red onion, pickle, mayo, smoked ketchup, rocket, coleslaw, chunky chips (2*, 4*,7*)

Beer Battered Kilkeel Haddock

£17

Crushed pea purée, tartar sauce, chunky chips (2*, 4*, 5)

Smoked Cod

£20

Champ, poached egg, leek & white wine cream, crispy leeks (4, 5, 7)

Smoked Cod, Tomato & Chilli Linguine

£20

Portavogie prawns, mussels, peas, sweet peppers, watercress (2*,3,5,7,8)

Glenarm Estate Shorthorn Salt Aged Sirloin Steak 10oz

£34

Chunky chips, confit tomato, roast mushroom Café de Paris butter (7*, 14)

Glenarm Estate Shorthorn Salt Aged Fillet Steak 8oz

£40

Chunky chips, confit tomato, roast mushroom Café de Paris butter (7*, 14)

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