## **Evening Menu**



Available from 5pm - 9:15pm Monday to Saturday, and 5:15pm - 8pm Sunday

## Starters

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
Whipped Irish Goats Cheese & Puff Pastry Tart beetroot jam, pickled beetroot, nasturtium (2*, 7, 14)	£9
<b>Slow Cooked Pork Belly</b> Seared local scallop, celeriac, black pudding crumb (I*, 2, 7, 8)	£12
<b>Chicken Liver Parfait</b> Spiced apple chutney, toasted treacle soda bread (2*,4, 7)	£9
<b>Smoked Chicken Salad</b> Avocado, beetroot, ciabatta, curried yoghurt, radicchio, mint oil (2*, 7)	£II
<b>Spiced Pineapple &amp; Watermelon Presse</b> Picked local crab, shellfish rouille, sourdough croute (2*, 3, 4, 7)	£13

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.

I = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs 9 = Mustard, I0 = Nuts, II = Peanuts, I2 = Sesame seeds, I3 = Soya, I4 = Sulphites

## **Evening Menu**



Available from 5pm - 9:15pm Monday to Saturday, and 5:15pm - 8pm Sunday

## Mains

Honey Glazed Chilli Chicken Strips Coriander, roasted peanuts, rocket, cucumber, soy dressing, skinny fries (2, II*, I3)	£21
<b>Glenarm Shorthorn Beef Burger 6oz</b> Smoked bacon chutney, vintage cheddar, red onion, pickles, baby leaves coleslaw, chunky chips (2*,4* 7*, 14)	£21
<b>Beer Battered Kilkeel Haddock</b> Crushed pea puree, tartar sauce, chunky chips (2*, 4*, 5)	£21
<b>Pork Tenderloin Ballotine</b> pistachio, pancetta, slow roast pork belly, cavolo Nero, peppercorn jus (7, 10, 14)	£27
<b>Roast Thornhill Duck Breast</b> herb posti potato, charred broccoli, morello cherry gel, duck jus (7, 14)	£29
<b>Roast Chicken Supreme</b> White onion puree, charred sweetcorn, braised leek, pulled thigh, fondant potato, chicken jus (2*, 7*)	£25
<b>Pan Seared Seabass</b> Crushed baby potato, spinach & cockle popcorn, white wine cream (3, 7)	£26
<b>Pan Roasted Monkfish</b> fondant potato, pearl barley & pancetta fricassee, squash velouté, parsley oil (2, 7)	£28
<b>Rump of Local Venison</b> Girolles, roast figs, sweet potato pomme puree, pomegranate reduction, granola (2, 7)	£30
<b>Pea &amp; Shallot Tortellini</b> Roast tenderstem, spinach, mint, toasted cashew, chilli & smoked sea salt (2,7*,10*,14)	£22
<b>Glenarm Estate Shorthorn Salt Aged Sirloin Steak 10oz</b> Chunky chips, confit tomato, roast mushroom Café de Paris butter (7*,9*,14)	£34
<b>Glenarm Estate Shorthorn Salt Aged Fillet Steak 8oz</b> Chunky chips, confit tomato, roast mushroom Café de Paris butter( 7*,9*,14)	£42

Chunky chips, confit tomato, roast mushroom Café de Paris butter( 7\*,9\*,14)

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