



LEIGHINMOHR HOUSE
BOUTIQUE HOTEL

Lunch Menu

Soup of the Day & Homemade Bread (2* check with server for other allergens)	£7
Whipped Irish goats cheese & puff pastry tart Beetroot jam, pickled Beetroot, nasturtium (2*, 7, 14)	£9
Toasted Sourdough Sandwich Tossed salad, coleslaw, tortilla chips (White or Malted) (2*, 7) Pastrami, Frenchs mustard, sauerkraut, gherkins, gruyere (2*, 4, 7, 9, 14) Turkey Satay, mayo, pickled carrot, mango chutney, rocket (2*, 4, 7, 9, 14) Honey roast ham, red onions, jalapenos, mature cheddar, rocket (2*, 4, 7, 9, 14)	£12
Honey Glazed Chilli Chicken Strips (£18 large with fries) Coriander, roasted peanuts, rocket, cucumber, soy dressing. (2, 11*, 13)	£8/£18
Glenarm Estate Shorthorn Beef Burger 6oz Smoked bacon chutney, vintage cheddar, red onion, pickles, baby leaves, coleslaw, chunky chips (2*, 4*, 7*, 14)	£19
Beer Battered Kilkeel Haddock Crushed pea purée, tartar sauce, chunky chips (2*, 4*, 5)	£19
Chargrilled Chicken Breast Sautéed new potatoes, sundried tomatoes, gem lettuce, basil pesto, chorizo & white wine cream (7, 10, 14)	£20
Smoked Cod Champ, spinach, tenderstem broccoli, red pepper & garden pea cream (5, 7, 14)	£22
Pea & Shallot Tortellini Roast tenderstem, spinach, mint, toasted cashew, chilli & smoked sea salt (2, 7*, 10, 14)	£20
Glenarm Estate Shorthorn Salt Aged Sirloin Steak 10oz Chunky chips, confit tomato, roast mushroom Café de Paris butter (7*, 9*, 14)	£34
Glenarm Estate Shorthorn Salt Aged Fillet Steak 8oz Chunky chips, confit tomato, roast mushroom Café de Paris butter (7*, 9*, 14)	£42

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