

Beat The Clock Menu

Mon – Sat 5pm-8pm

2 Courses £29.95 3 Courses £33.95 (Some Supplements Apply)



LEIGHINMOHR HOUSE
BOUTIQUE HOTEL

Starters

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| Soup of the Day & Homemade Bread | <i>(2*check with server for other allergens)</i> |
| Honey Glazed Chilli Chicken Strips <i>Coriander, Roasted Peanuts, Rocket, Cucumber, Soy Dressing</i> | <i>(2, 11*, 13)</i> |
| Burrata <i>Heirloom Tomato Salad, Puff Pastry, Confit Tomato Vinegarette, Black Olive Crumb, Micro Basil</i> | <i>(2*, 7, 14)</i> |
| Spiced Crispy Pork Belly <i>Asian Slaw, Curried Mayo, Toasted Sesame Seeds, Coriander</i> | <i>(4, 9, 12*)</i> |
| Ewings Smoked Salmon and Cod Fishcake <i>Asparagus, Soft Poached Hens Eggs, Brown, Butter Hollandaise</i> | <i>(2, 4, 5, 7)</i> |
| Free Range Chicken Liver Parfait <i>Spiced Pear Chutney, Sourdough Toast</i> | <i>(2*, 4, 7, 14)</i> |
| Leighinmohr Smoked Seafood Chowder <i>House Wheaten Bread, Abernethy Butter</i> | <i>(2*, 5, 7, 14)</i> |
| Bitter Leaf Salad <i>Sperrin Blue Cheese, Pear, Roasted Hazelnuts, Honey Dijon Vinegarette</i> | <i>(7, 9, 10*, 14)</i> |

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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LEIGHINMOOR HOUSE
BOUTIQUE HOTEL

Mains

- Honey Glazed Chilli Chicken Strips** *Coriander, Roasted Peanuts, Rocket, Cucumber, Soy Dressing, Skinny Fries* (2, 11*, 13)
- Beer Battered Kilkeel Haddock** *Crushed Pea Puree, Tartar Sauce, Chunky Chips* (2*, 4*, 5)
- Glenarm Shorthorn Burger** *BBQ Pulled Beef Brisket, Vintage Cheddar, Mixed Leaf, Pickled, Red Onion, Chunky Chips* (2*, 4*, 7*, 14)
- Roast Thornhill Duck Breast (+£8)** *Butternut Squash & Polenta, Pulled Confit Duck Leg, Tenderstem Broccoli, Duck Jus* (7*, 14)
- Roasted Supreme of Free Range Chicken** *Crispy Chicken Leg Press, Butter Savoy Cabbage & Smoked Bacon, Potato Fondant, Madeira & Chicken Jus* (2, 7, 14)
- Hake Kiev** *Parsley Emulsion, Chive Mash, Charred Hispi Cabbage* (2, 4, 5, 7)
- Pan Fried Seabass (+£4)** *Pearl Barley & Pancetta Risotto, Chive Oil, Kale Crisps* (2, 5, 7)
- Pan Roasted Monkfish (+£4)** *Serrano Ham, Crispy Potato, Buttered Asparagus, Pea Puree, Lemon Beurre Blanc* (5, 7, 14)
- Roast Estate Venison (+£8)** *Slow Cooked Venison Haunch Hot Pot, Baby Turnip, Celeriac Puree, Buttered Swiss Chard, Redcurrant & Port Jus* (1*, 7, 14)
- Pancetta Wrapped Pork Fillet** *Slow Cooked Pork Belly, Ham Hock & Black Pudding Terrine, Duck Fat Potato, Broccoli Puree, Fresh Apple, Mustard Jus* (2, 9*, 7*, 14)
- Chorizo, Clam & Prawn Fettuccine** *Fresh Basil, Aged Parmesan, Toasted Ciabatta* (2,3,7,8,14)
- Glenarm Estate Shorthorn Salt Aged Sirloin Steak 10oz (+£16)** *Beef Dripping Chips, Plum Tomato, Roast Mushroom, Chimichurri Butter* (7*,9*,14)
- Glenarm Estate Shorthorn Salt Aged Fillet Steak 8oz (+£22)** *Beef Dripping Chips, Plum Tomato, Roast Mushroom, Chimichurri Butter* (7*,9*,14)

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