

Beat The Clock Menu

Mon – Sat 5pm-8pm

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



LEIGHINMOOR HOUSE
BOUTIQUE HOTEL

Starters

Soup of the Day & Homemade Bread

(2*check with server for other allergens)

Honey Glazed Chilli Chicken Strips *Coriander, Roasted Peanuts, Rocket, Cucumber, Soy Dressing*

(2, 11*, 13)

Pickled Portavogie Crab (+£4) *Smoked Haddock Mousse, Pickled Apple Gel, Wasabi, Nasturtium, Dill, Sourdough Crisps*

(2*, 3, 5, 7, 9)

Soft Scallop Taco (+£5) *Pico De Gallo, Avocado Smash, Charred Lime, House Sauce*

(2, 7*, 8)

Chicken Liver Parfait *Red Onion Chutney, Nectarines, Sourdough Toast*

(2*, 4, 7, 14)

Buffalo Cauliflower *Sperrin Blue Cheese Dressing, Pickled Celery and Rocket Salad*

(4, 7, 9)

Confit Pork Belly *Celeriac Remoulade, Pear Cider Gel, Pickled Mustard Seeds, Crackling*

(4, 9, 14)

Carraig Ban Goats Cheese Bon Bons *Hazelnut and Parmesan Puree, Rocket and Beet Salad*

(2, 4, 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

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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 *Potato and Leek Terrine, Mushroom and Madeira Cream, Butternut Fondants, Crispy Mushrooms* (7*, 14)

6oz Beef Fillet (+£10) *Beef Shin Glazed Onion, Smoked Marrow Bordelaise Sauce, Beef Fat Confit Potatoes, Gremolata* (14)

Seabass (+£4) *Curried Potato Fondants, Roasted Cauliflower Puree, Spinach, Pickled Cauliflower & Raisin Chutney, Puffed Rice Crumb* (5, 7, 14)

Pan Roasted Monkfish (+£4) *Serrano Ham, Crispy Potato, Buttered Asparagus, Pea Puree, Lemon Beurre Blanc* (5, 7, 14)

Confit Cod Fillet (+£4) *Potato and Seaweed Crumb, Langoustine Sauce, Crushed Peas and Potatoes* (3*, 5, 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)

Portavogie Crab, Langoustine & Chilli Fettuccine *Aged Parmesan, Toasted Garlic Ciabatta* (2, 3, 4, 7, 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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