

DINNER MENU

STARTERS

Soup of the day Homemade Guinness bread, local butter (GFR)	£6
Honey & chilli glazed chicken wings Toasted sesame seeds, coriander (GF) (DF)	£8
Crispy Fivemiletown goats' cheese (V) Apple, truffle honey	£8
Pan seared Kilkeel scallops Cauliflower, Corndale chorizo, black pudding crumb	£10
Smoked seafood chowder (GFR) Samphire, peas, Guinness bread, local butter	£8.5
Chicken liver parfait (GFR) Pear chutney, sourdough bread	£8
Salt & chilli squid (GF) Napa slaw, lime & garlic dressing	£8.5
North Coast mussels Armagh cider & smoked bacon broth, toasted sourdough	Small £9.50 Large £13.50

MAINS

Supreme of free-range chicken (GF) Potato cake, baby roasted vegetables, mushrooms, madeira sauce	£18
8oz Angus beef burger Smoked bacon chutney, baby gem, beef tomato, pickled onion Choice of vintage cheddar or Cashel blue, choice of side	£16
Beer battered fish (GF) Beef dripping chips, mushy peas, chunky tartar sauce	£16
Red Thai free-range chicken curry (GF) (DF) Choice of fragrant Basmati rice or beef dripping chips	£16
Salt aged Angus rump steak (GFR) (DFR) (Ribeye £26.00 Sirloin £26.00) Roasted tomato, French fried onion, choice of side, choice of sauce (GFR)(DFR)	£22

(GF) - Gluten free

(DF) - Dairy Free

(R) - Gluten free on request

(V) - Vegetarian

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e&
Jones

North Coast hake (GF) £19
Butternut squash risotto, cavolo nero

Atlantic salmon £19
Corndale chorizo, red pepper pappardelle

Slow braised feather blade of Angus beef £19
Smoked bacon & truffle crumb, parsnip puree, pommes Anna

Pan fried rump of venison £22
Potato & venison pie, buttered Savoy cabbage, venison jus

Breast of Gressingham duck £21
Confit duck leg croquette, potato Rosti, butternut squash, duck jus

EXTRA SIDES (GF) £4

Beef dripping chips

Salt & chilli chips

Skinny fries

French fried onions

Mashed potatoes

Garlic & chilli greens

EXTRA SAUCES £3

Peppercorn sauce

Red wine jus

Béarnaise

DESSERTS

White chocolate crème Brûlée (GFR) £6
Mrs Joan's Shortbread

Warm chocolate fondant tart £6
Cherries, Braemar Farm coconut ice cream

Sticky toffee pudding £6
Salted caramel crumb, Braemar Farm honeycomb ice cream

Buttermilk panna cotta (GF) £6
Grenadine poached rhubarb, lemon curd

Toffee apple crumble £6
Crème Anglaise, Braemar Farm toffee ice cream

Braemar Farm ice cream selection (GFR) £6
Brandy snap basket, lemon curd, berries

Cheese board £12
Vintage Cheddar, Cashel Blue, chutney, crackers

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