

STARTERS

SOUP OF THE DAY**5.5**

Wheaten bread (2*, 7*)

HONEY CRUMBED GOATS CHEESE SALAD**7**

Cranberry, pecans, baby spinach, radicchio, balsamic (7, 10*)

PARMA HAM & CANTALOUPE**7**

Rocket, parmesan, cucumber, basil dressing (4*, 7*)

HOT SMOKED SALMON & PRAWN SALAD**9**

Avocado, cherry tomatoes, gem lettuce, chilli & lime dressing (2, 3*, 5, 13)

BAKED CHEESY GARLIC CIABATTA BREAD**6.5**

Rocket, roast garlic mayo (2, 4*, 7*)

FRIED CHICKEN WINGS**8**

Korean BBQ sauce, scallions, sesame, pickled veg (2, 12, 13)

OR

Franks hot sauce, celery, roast garlic mayo (4*)

WILD MUSHROOM ORZOTTO**7.5**

Parmesan, rocket, pine nuts (2, 4*, 7*)

SALT 'N' CHILLI CHICKEN**8**

Asian slaw, rocket, naan bread, basil & coriander oil, honey chilli dressing (2)

SALT 'N' PEPPER SQUID**7.50**

Rocket, lemon, pink pepper & lemon aioli (4, 8)

Numbers below dishes relate to the allergen content of the dish.

an asterisk means the dish can be altered to remove the allergen.

Please inform your server if you have any allergies. Please be advised that food allergens are handled in the kitchen and in some cases, allergens may be unavoidably present due to shared equipment

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

A discretionary 10% service charge will be added to tables of 6 or more. All tips go directly to your server

MAINS

SALT 'N' CHILLI CHICKEN**17**

Asian slaw, rocket, naan bread, fries, basil & coriander oil, honey chilli dressing (2)

CHARGRILLED BEEF BURGER**17**

House relish, peppered mayo, cheddar, red onion, pickle, rocket, chunky chips (2*, 4*, 7*)

FISH 'N' CHIPS**17**

Fresh Kilkeel haddock, peas, tartar, lemon, chunky chips (2, 5)

SMOKED COD**18.5**

Leek & ham hock fricassee, crushed baby potatoes, white wine cream (5, 7*)

SEAFOOD LINGUINE**19**

Prawns, salmon, smoked haddock, chilli, peas, spinach, garlic sourdough (2*, 3, 5, 7)

PEPPERED CHICKEN STACK**17**

Pepper Crusted Chicken Breast, champ, onion rings, pepper sauce (2*, 7*)

TANDOORI CHICKEN**16.5**

Masala, garlic naan, coriander, basmati (2, 7)

ROAST STUFFED CHICKEN & BACON BALLANTINE**18**

Champ, roast carrot, gravy (2, 7)

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MAINS**ROASTED HAM HOCK ROULADE 17**

Wilted spinach, poached eggs, black pudding mash, hollandaise
(2*, 7*)

BEEF CHEEK MASSAMAN CURRY 22

Charred onion, cashew, sweet potatoes, raisin, coriander, steamed rice
(10*)

BRAISED BEEF RAGU RIGATONI 19

Rocket, parmesan, garlic sourdough (2, 4*, 7*)

CHARGRILLED 8oz PICANHA STEAK 22

Rocket, parmesan, truffle aioli, balsamic, fries (4, 7)

OR

Onion ring, fries, peppercorn cream (2*, 7)

DRY AGED SIRLION STEAK 10oz 28

Mushroom, tomato, onion ring, chunky chips, peppercorn cream (2*, 7*)

MATURED FILLET STEAK 8oz 32

Mushroom, tomato, onion ring, chunky chips, peppercorn cream (2*, 7*)

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VEGAN & VEGETARIAN STARTERS

SOUP OF THE DAY 5.5

Sourdough bread (2*) **VEGAN FRIENDLY**

FIVEMILETOWN GOATS CHEESE SALAD 7

Cranberry, pecans, baby spinach, radicchio, balsamic (7, 10)

BAKED CHEESY GARLIC CIABATTA BREAD 6.5

Roast garlic mayo, rocket (2, 4*, 7*) **VEGAN OPTION AVAILABLE**

WILD MUSHROOM ORZOTTO 7

Regato, rocket, pine nuts (2, 7*) **VEGAN OPTION AVAILABLE**

SALT 'N' CHILLI PLANT-IT STRIPS 8

Asian slaw, rocket, naan bread, basil & coriander oil, sweet chilli dressing (2) **VEGAN FRIENDLY**

VEGAN & VEGETARIAN MAINS

SPICED SWEET POTATO BURGER 15

House relish, peppered mayo, cheddar, red onion, pickle, rocket, chunky chips (2*, 4*, 7*) **VEGAN OPTION AVAILABLE**

SALT 'N' CHILLI PLANT-IT STRIPS 16

Asian slaw, rocket, naan bread, fries, basil & coriander oil, sweet chilli dressing (2) **VEGAN FRIENDLY**

WILD MUSHROOM LINGUINI 15

Regato, rocket, pine nuts (2, 7*) **VEGAN OPTION AVAILABLE**

SMOKED TOFU 16

Sun dried tomatoes, wilted spinach, roast baby potatoes, pesto cream (7*, 13) **VEGAN OPTION AVAILABLE**

SWEET POTATO & CAULIFLOWER MASSAMAN CURRY 16

Charred onion, cashew, raisin, coriander, steamed rice (10*)

VEGAN FRIENDLY

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SIDES ALL £4

CHUNKY CHIPS

SKINNY FRIES

GARLIC POTATOES (7)

SWEET CHILLI POTATOES

CHAMP (7)

CREAMY MASH (7)

HONEY ROASTED CARROTS & PARSNIPS (7*)

BEER BATTERED ONION RINGS (2)

UPGRADED SIDES ALL £4.5

TRUFFLE & PARMESAN POTATOES (7)

BLACK PUDDING MASH (7)

ROCKET, TOMATO & PARMESAN SALAD (4*,7*)

STEAMED BROCCOLI & HOLLANDAISE (4, 7)

SAUCES ALL £2

PEPPERED SAUCE (7)

GRAVY

WHITE WINE CREAM SAUCE (7)

GARLIC BUTTER (7)

HOLLANDAISE SAUCE (4, 7)

WILD MUSHROOM & TRUFFLE CREAM (7)

SWEET CHILLI CREAM (7)

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DESSERTS

STICKY TOFFEE PUDDING 7

Warm toffee sauce, vanilla ice cream (2*, 4, 7)

WHITE CHOCOLATE & RASPBERRY MERINGUE ROULADE 7

Chantilly cream, raspberry coulis (4, 7)

BAKED VANILLA & BERRY CHEESECAKE 7

Chantilly cream, berry compote (2, 4, 7, 13)

WARM SALTED CHOCOLATE BROWNIE 7

Chocolate ice cream, chocolate sauce (2, 4, 7, 13)

CARAMEL APPLE PIE 7

Berry compote, vanilla ice cream (2*) **VEGAN OPTION AVAILABLE**

KINDER BUENO SUNDAE 7

Bueno sauce, white chocolate ice cream, hazelnut ice cream, fresh cream

SELECTION OF IRISH CHEESES 9

Apple, celery, chutney, crackers (2*, 7)

HOT DRINKS

ESPRESSO	3
AMERICANO	3
CAPPUCCINO	3
LATTE	3
FLAT WHITE	3
MOCHA	3
BREAKFAST TEA	3
SPECIALITY TEA	3

LIQUEUR COFFEE

IRISH COFFEE	5.5
RUSSIAN COFFEE	5.5
COFFEE ROYAL	5.5
CALYPSO COFFEE	5.5
AMARETTO COFFEE	5.5
BAILEYS COFFEE	5.5
CARIBBEAN COFFEE	5.5

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WINE

BOTTLE

LARGE
GLASS
250ml

SMALL
GLASS
175ml

WHITE WINE

THE NED SAUVIGNON BLANC

New Zealand

25

8.5

6.5

THE LANDINGS COLOMBARD CHARDONNAY

Australia

18.5

7

4.75

DRY RIVER PINOT GRIGIO

Australia

18.5

7

4.75

RED WINE

TERRA NOBLE MERLOT

Chile

18.5

7.5

5

THE LANDINGS SHIRAZ CABERNET

Australia

18.5

7

4.75

TERRA NOBLE CABERNET SAUVIGNON

Chile

18.5

7.5

5

EL CIPRÉS MALBEC

Argentina

23

7.5

6

HEARTLANDS SHIRAZ

South Australia

27

8.95

7

CARLOS SERRES RIOJA RESERVA

Spain

27

8.95

7

ROSÉ WINE

FOUNDERS STONE WHITE ZINFANDEL ROSÉ

USA

18.5

7

4.75

CHAMPAGNE & SPARKLING

MOËT & CHANDON

France

85

VEUVE CLICQUOT BRUT

France

60

CIELO PROSECCO

Italy

24.95

7.5

CHAMPAGNE SUNDAY ^{FROM} £99

Buy a bottle of **MOËT & CHANDON** Champagne any Sunday and stay in one of our deluxe double rooms enjoying a full Irish breakfast the following morning absolutely free.



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