

**CHEFS SEASONAL SOUP**

(G, C, M, MD, S)

Northern Irish Butter, Warm Stout Soda

£12

EWING'S SMOKED HADDOCK & SALMON CHOWDER

(G, F, C, M, SD, S)

Northern Irish Butter, Warm Stout Soda

£14

BREADED KING OYSTER MUSHROOM

(G, F, M, MD, SD)

Apple & Daikon, Thai Basil Green Curry

£14

CRISPY ECCLEGREEN HAM HOCK FRITTER

(M, SD)

Chive Emulsion, Pineapple & Chilli Chutney

£14

WHISKEY CURED SALMON

(G, F, E, M, MD, L, N, S)

Radish, Blackcurrant, Thyme, Toasted Hazelnut & Malt Cracker

£14

CLASSIC LITTLE GEM SALAD Main: £17 Starter: £12 Add Chicken: £5

(G, F, SS, S, N, E, M)

Little Gem Salad, Crispy Chicken Skin, Hen Egg & Anchovy Dressing, Garlic Croute, Cured Irish Bacon, Marinated Hen Egg, Pecorino Cheese

ATLANTIC HADDOCK

(F, E, M, MD, L, SD, G)

Lacada Beer Battered Haddock, Fried Cut Chips, Homemade Pickled Mayo, Pea Puree, Salted Lemon

£23

DUNLUCE STEAK FRITES

(G, F, S, M, MD, L, SD, P, SS, E)

8oz Flax Fed Sirloin, Crispy Fries, Wild Mushroom & Pepper Sauce

£36

DUNLUCE BURGER

(G, F, S, M, MD, L, SD, P, SS, E)

Steak Burger, Grilled Streaky Bacon, House Pickles & Sauce Toasted Seeded Bun, Crispy Fries

£23

THE DUNLUCE SANDWICH

(SD, N, E, M, G)

Glazed Ham Hock, Pickled Cabbage, Truffle Mayo, Cheddar Fried Hen Egg, Vegetable Crisps

£17

SIDES £ 8 (per side)

Thrice Cooked Chips

Seasonal Vegetable, Smoked Almond & Cheese

Sauté Spinach, Garlic and Pickled Ginger

New Season Comber Potatoes, Islander Kelp Butter (M, MD, SD)

DESSERT**GINGER & TREACLE**

£14

Stem Ginger and Treacle Pudding, Bushmills Whiskey & Muscovado Sauce, Yellowman Ice cream

(N, L, S, SS, G)

CHOCOLATE

£14

(M, E, G, L, N, S, SS)

Chocolate and Salted Caramel Delice, Maple and Walnut Ice Cream

SOYA BAVAROIS

£14

(N, L, S, SS)

Seasonal Fruit Soya Bavarois with Maple, Pecan and Blackcurrant Sorbet

CHEESE

£18

(G, MO, M, L, N, E, S, SS, SD)

Irish Artisan Cheese, Burren Balsamic Digestive, Black Apple Butter

"A discretionary service charge of 10% will be added to your bill. All service charges are distributed directly to our staff."

Please inform your server of any allergies or intolerances before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergens due to the risk of cross contamination in our kitchens. Allergens; Celery (C), Gluten (G), Crustaceans (CR), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (MO), Mustard (MD), Nuts (N), Peanuts (P), Sesame Seeds (SS), Soya (S), Sulphur Dioxide (SD). Vegetarian (V), Vegan (VG).

