

BAILIÚ

SCOTS / IRISH GAELIC FOR 'GATHERING'



Welcome to the Restaurant at Dunluce Lodge, where we take great pride in celebrating the rich bounty of Northern Ireland's local farms, fields, and waters. Our chefs work closely with artisan producers from across the region, sourcing the finest, seasonal ingredients that are grown, reared, and crafted with care. From fresh vegetables and dairy to sustainably caught fish and hand-reared meats, we strive to honour the true flavours of Northern Ireland. By using these locally sourced ingredients in every dish, our chefs create simple yet exceptional meals that reflect the heart and soul of our beautiful landscape.

We hope you enjoy the taste of Northern Ireland's finest produce, thoughtfully prepared for you by our culinary team under the leadership of Stephen Holland.

STEPHEN HOLLAND
EXECUTIVE HEAD CHEF

GRAZING

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| HOUSE MARINATED OLIVES (SS) | £6 |
| HOMEMADE BREAD & BUTTER (G, M, SS, S, N, C, SD, MD) Mussenden Sea Salt, Broughter Gold Rapeseed Oil, Burren Balsamic | £12 |
| CARLINGFORD OYSTER (F, MO, SD) Burren Balsamic Citrus Pearls, Lemon | PLATTER: £26 EACH: £4.50 |

INDULGE

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| Iberico Jamon (Sharing) Sourdough & Manchego (SD, M) | £38 |
| Oscietra Imperial 30 Gr (G, F, M, S) | £270 |

AN TÚS

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| CHEFS SEASONAL SOUP (G, C, M, S) Northern Irish Butter, Warm Stout Soda | £12 |
| GOATS CHEESE TART (G, F, MO, S, SD) St Tola Goats Cheese, Leek and Chestnut Custard, Brown Shimeji Mushrooms, Apple Pickle Wholegrain Mustard and Fennel Tart | £18 |
| LITTLE'S CHICKEN LIVER PARFAIT (G, E, M, SD) Chicken Liver Parfait, Quince Jelly, Red Chicory, Candied Amaretto Almonds, Stout Treacle Soda | £18 |
| SEARED SCALLOP (CR, M, SD) Corndale Farm Nduja, Smoked Bacon Cream | £24 |
| ROASTED PIGEON (M, SD) Caraway & Carrot Cream, Pickle Blackberry, Confit Pigeon Leg, Winter Truffle | £24 |

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).

Please note a discretionary service charge of 10% will be added to all bills.



FEOIL

450g BONE IN SIRLOIN

(G, C, M, SD)

Lisdergan 450g Bone in Sirloin,
Red Wine Jus

£70

LISDERGAN FLAX FED BEEF FILLET

(G, E, M, S, SD)

Crispy Braised Beef Cheek, Pickle Onion, Onion
Crisp, Fine Herb Beef Stock

£54

MANOR FARM CHICKEN

(G, E, M, S)

Confit Leg & Tarragon Boudon,
Violin Courgette, Charred
Hispi, Shimeji Mushroom,
Chicken Jus

£40

THORNHILL DUCK

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

Seared Duck Breast, Duck Fat Glazed Swedes,
Mandarin Jelly Blood Orange, Dashi & Tarragon
Dressing

£45

LOUGHS AND FARRAIGE

HALIBUT (F, MO, M, SD)

Roasted Garlic Puree, Chestnut Farm Yogurt,
Sesame & Almond Pickle Fennel & Trout
Roe

£40

COD (CR, F, M, MD, L, SD)

Charred Leek, Potato & Leek Pave, Xo Sauce

£40

GRILLED MARKET FISH (F, N, MD, SD)

Brown Shrimp, Samphire, Lemon & Bay Vinegar

£MP

SIDES

Thrice Cooked Chips

£8

Rocket, Red Onion & Pine Nut Salad

£8

(MD, N, SD)

Chimichurri Spiced Vegetables

£8

Baby Boiled Potatoes, Islander Kelp Butter,
(M, MD, SD)

£8

Sauté Spinach, Garlic and Pickle Ginger

£8

DESSERT

SOUFFLÉ (E, M, SD)

Spiced Orange Souffle, Cassis Sorbet, Brandy
Anglaise

£14

DUNLUCE 'SIGNATURE' BAKED ALASKA

(S, E, M, G)

£14

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

Chocolate and Salted Caramel Delice,
Maple and Walnut Ice Cream

£14

GINGER & TREACLE (G, E, M, SD)

Seasonal Fruit Soya Bavarois with Maple, Pecan
and Blackcurrant Sorbet

£14

CHRISTMAS PUDDING (G, E, M, SD)

Brandy Custard, Honeycomb Ice Cream

£14

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

Irish Artisan Cheese, Burren Balsamic Digestive,
Black Apple Butter

£18

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