



THE RESTAURANT

AT DUNLUCE LODGE

*At Dunluce Lodge, dining is a celebration of place, season, and refined hospitality.
Our menus showcase the finest produce from Northern Ireland's farms, fields, and coastal waters,
thoughtfully prepared to express provenance, elegance, and flavors.
Created under the guidance of Executive Chef Stephen Holland, each dish invites you to savor a quietly
luxurious taste of the Causeway Coast.*

Stephen Holland
Executive Head Chef

GRAZING

HOUSE MARINATED OLIVES (SS)

£9

HOMEMADE BREAD & BUTTER (G, M, SS, S, N, C, SD, MD) £10

Mussenden Sea Salt, Brighter Gold Rapeseed Oil, Burren Balsamic

KILLOUGH BAY CO DOWN OYSTER (F, MO, SD)

Platter £26

Horseradish Vinegar, Homemade Sriracha,

Grilled Lemon

Each £4.50

INDULGE

CHICKEN CAVIAR (G, M, S)

£40

Southern Fried Chicken & Caviar

CORNDALE FARM FENNEL SALAMI PLATE (G, M, SD) £38

Sourdough & Banagher Cheese

AN TÚS

ST TOLA GOATS CHEESE (G, S, SD, SS)

£17

Pressed Goat Cheese & Beetroot Terrine, Sour Apple, Sweet Beetroot Gel, Sesame Seed

CHEFS SEASONAL SOUP (G, C, M, MD, S)

£12

Northern Irish Butter, Warm Stout Soda

KILKEEL CRAB (CR, F, M, G, SD)

£17

Fresh Crab, Chervil & Dill Salad, Nashi Pear, Spiced Pear

Jelly, Black Pepper Tuile

LISDERGAN BEEF TARTARE (G, F, MO, S, SD)

£20

28-Day Dry Aged Beef Sirloin, Spring Onion, Ginger, Ponzu Gel, Smoked Dashi Dressing

BUSHMILL WHISKEY CURED SALMON (F, E, G, M, S)

£17

Jalapeño & Salted Lime, Split Apple Cider & Chestnut Farm Yoghurt Vinaigrette, Malt Grain Cracker

"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).



FEOIL

LISDERGAN FLAX FED BEEF FILLET (G, C, M, S, SD)

£56

Crispy Braised Beef Cheek Dumpling, Pickled Onion, Classic Mushroom Duxelles, Fine Herb Beef Stock

400g BONE IN SIRLOIN (G, C, M, SD)

£70

Lisdergan 400g Bone in Sirloin, Red Wine Jus

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

£40

Pork Belly, Slow Braised Pork Cheek, Preserved Fennel, Celeriac Puree, Apple Gel, Thyme Jus

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

£40

Red Pepper & Sichuan Pepper Jam, Duck Leg a L'orange Croquette, Citrus Infused Celery, Orange Jus

LOUGHS & FARRAIGE

IRISH HALIBUT (CR, F, M, MD, L, SD)

£40

Potato Puree, Goats bridge Trout Roe, Pickled Muscat Grape, Dill Emulsion

MARKET FISH (F, MO, M, SD)

£ Market Price

Crayfish, Fennel, Samphire & Radish

SIDES Each £8

Thrice Cooked Chips

Seasonal Vegetable, Smoked Almond & Cheese

Sauteed Spinach, Garlic and Pickled Ginger

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

Rocket, Red Onion & Pine Nut Salad (MD, N, SD)

DESSERT

SOUFFLÉ (E, M, SD)

£14

Raspberry Souffle, Caramelised Hazelnut & Peach Sorbet

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

£14

Chocolate and Salted Caramel Delice, Maple and Walnut Ice Cream

PEACH & STRAWBERRY (N, L, S, SS, G)

£14

Chestnutt Farm Vanilla Infused Yoghurt, Grilled Peach, Sweet Strawberry, Pistachio Meringue

GINGER & TREACLE (G, M, E, S, D)

£14

Stem Ginger and Treacle Pudding, Bushmills Whiskey & Muscovado Sauce

DUNLUCE 'SIGNATURE' BAKED ALASKA (S, E, M, G)

£14

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

£18

Irish Artisan Cheese, Burren Balsamic Digestive, Black Apple Butter



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