



SERVED FROM 12:00 PM TO 17:00 PM

2 COURSES £33

3 COURSES £42

STARTERS £14

CHEFS SEASONAL SOUP (G, C, M, MD, S) £12

Northern Irish Butter, Warm Stout Soda

CRISPY ECCLEGREEN HAM HOCK FRITTER (M, SD)

Chive Emulsion, Pineapple & Chilli Chutney

MARKET FISH CHOWDER (G, F, C, M, SD, S)

Northern Irish Butter, Warm Stout Soda

WHISKEY CURED SALMON (G, F, E, M, MD, L, S, N)

Radish, Blackcurrant & Thyme, Toasted Hazelnut & Malt Crackers

DUNLUCE CEASAR SALAD (G, F, SS, S, N, E, M)

Little Gem Salad, Chicken, Anchovy Dressing, Garlic Croute, Grilled Irish Streaky Bacon, Cáis Na Tíre Cheese

CRISPY KOREAN BBQ & WHITE MISO KING OYSTER MUSHROOM

(G, C, M, MD, S)

Crispy Onion, Coriander and Apple

MAINS £22

DUNLUCE SANDWICH (G, E, M, N, SD)

Glazed Ham Hock, Pickle Cabbage, Truffle Mayo, Cheddar, Fried Hen Egg, Skinny Fries

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

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

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

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

8oz Flax Fed Sirloin, Crispy Fries, Pepper Sauce (Supplement £10)

COCONUT RED LENTIL DAHL (SD, N, E, M, G)

Dukkah, Chestnutt Farm Yogurt & Coriander

SIDES

(Supplement £8 per side)

Thrice Cooked Chips

Seasonal Vegetables, Smoked Almond & Cheese

Sauteed Spinach, Garlic and Pickled Ginger

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

DESSERTS £14

GINGER & TREACLE (N, L, S, SS, G)

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

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

Chocolate and Salted Caramel Delice, Maple and Walnut Ice Cream

SOYA BAVAROIS (N, L, S, SS)

Seasonal Fruit Soya Bavarois with Maple, Pecan and Blackcurrant Sorbet

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

(Supplement £5)

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).