

# 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

## STARTER

### LITTLE'S CHICKEN LIVER PARFAIT

Chicken Liver Parfait, Quince Jelly, Red Chicory, Candid  
Amaretto Almonds, Stout Treacle Soda  
(G, E, M, SD)

### CRISPY ECCLEGREEN PORK BELLY

Black Apple Butter, Crispy Sage, Cocca Nib Tuile,  
Red Currant Jus  
(G, E, M, SD)

### GOATS CHEESE TART

St Tola Goats Cheese, Leek and Chestnut  
Custard, Brown Shimeji Mushrooms, Apple  
(G, F, MO, S, SD)

### CHEFS SEASONAL SOUP

Northern Irish Butter, Warm Stout Soda  
(G, C, M, MD, S)

## SIDES £ 8.00

Thrice Cooked Chips

Chimichurri Spiced Vegetables

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

Sauté Spinach, Garlic and Pickle Ginger

## MAIN

### LAMB

Murley Mountain Lamp Rump, Braised Leek, Black Garlic, Pickle Onion  
Roast Lamp Jus  
(CR, F, M, MD, L, SD)

### COD

Charred Leek, Potato & Leek Pave, XO Sauce  
(CR, F, M, MD, L, SD)

### MANOR FARM CHICKEN

Confit Leg & Tarragon Boudon, Violin Courgette, Charred Hispi, Shimeji  
Mushroom, Chicken Jus  
(G, E, M, S)

### ROAST TURKEY AND HAM

Herb Stuffing, Cranberry and Lime Chutney, Roast Gravy  
(G, E, M, SD)

### GRILLED MARKET FISH

Samphire, Lemon & Herb Butter  
(F, N, MD, SD)

## DESSERT

### CHOCOLATE

Chocolate and Salted Caramel Delice, Maple and Walnut Ice Cream  
(S, N, E, M, G, SS, L)

### GINGER & TREACLE

Stem Ginger and Treacle Pudding, Bushmills Whiskey and Muscovado Sauce  
(G, E, M, SD)

### SOYA BAVAROIS

Seasonal Fruit Bavaois, Maple and Pecan Nut, Blackcurrant Sorbet  
(S, N, L, SS)

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.