

NINETEEN HUNDRED

19

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PRE - STARTER

Selection of Home-Made Breads Brighter Gold Basil Oil - Local Butter	7	The Bedford Cured Meat Platter Silky Prosciutto - Sweet Coppa - Mild Salami	8	Manzanilla Flavoured Olives & Salted Vegetable Crisps Red Pepper Hummus	7
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STARTERS

Northern Ireland's Best Seafood Chowder Local Cod - Haddock - Prawns - Comber Potato - Country Carrots	13	Slow Cooked Silverhill Duck Leg Chorizo - Black Garlic & Buckthorn Gel - Red Pepper Butter Bean Casserole	14.5	Smoked Salmon Salad Wholegrain Mustard Cream - Brown Bloomer Croute - Red Onions Caper Berries - Baby Green Salad	13
Carraig Ban Goats Cheese & Spinach Spring Roll Rocket - Pickled Asian Baby Salad	10.5	Something Soup Traditional Mini Malted Wheaten Guinness Loaf	10.5	Ham Hock Terrine Armagh Apple Butter - Piccalilli Salad - Home Made Soda Bread	13.5
Crispy Fried Chicken Dim Sum Rathlin Islander Kelp Salad - Pickled Ginger - Sesame & Soy Dressing	11.5	Peppered Cured Beef Carpaccio Ruby Beetroot - Gooseberry - Walnut Pickle Savoury Bitter 70% Chocolate Bickie	14.5	Fresh Irish Breaded Salmon Fritters Cured Ham - Bean Salad - Lemongrass & Fresh Herb Infusion	11.5

MAINS

Sugar Pit Pork Chop Sweetcorn Pancake - Spring Onion Potato Cake Poached Free-Range Hens Egg - Sweet Honey & Elderflower Glaze	26	Slow Cooked Rump of Lamb Roast Garlic - Crispy Kale - Colcannon Mash - Rosemary Gravy	26	Tempura of Seabass Butternut Squash - New Season Potato - Courgette - Pak Choi Thai Broth - Sour Chilli Emulsion	26
Lobster, Prawn & Chicken Boudin Wild Mushroom & Fresh Herb Tagliatelle	26	Chargrilled Escalope of Rockvale Chicken Burrata Salad - Grilled Peach - Roasted Pinenuts - Elderflower Sesame & Soy Infusion	23	Pan Fried Chicken Breast Traditional Ratatouille - Champ Bon Bon - Green Pesto	24
Pan-Fried Fillet of Hake Sprouting Broccoli - Snow Peas - Comber Potato Mustard Grain & Chive Cream Sauce	26	Monkfish Scampi Baby Leaf Salad - Garlic Aioli - Lemon	24	Thorn Hill Duck Breast Pickled Red Cabbage - Celeriac Purée - Wild Honey Sauce	28

SIGNATURE DISHES

Carnbrooke 100z Grilled Sirloin Black Onion Potato - Confit Carrot - Choice of Sauce	35
Carnbrooke 100z Ribeye Confit Carrot - French Fried Onion Rings - Choice of Sauce	39.5

Chef Noel McMeel's Signature Dish
"The Mixed Grill" (All items cooked medium) 44

SIDE ORDERS

Grilled Greens - Hand Cut Chunky Fried Potatoes - Skinny Fries Grilled Baby Potatoes - Sautéed Baby Onions - Green Salad Portobello Mushrooms - Creamy Mash - Roast Root Vegetables - Courgette Frites	5.5
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SAUCES

Garlic Butter - Salsa Verde - Chimichurri - Peppercorn Sauce Red Wine Gravy - Diane Sauce	3
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For full allergen information, or if you have any dietary requirements, please ask your server.

A discretionary 10% service charge has been added to your bill. Please let your server know if you would like this removed.

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