THE

NINETEEN HUNDRED

19 00

PRE-STARTER

Selection of Home-Made Breads 7
Broighter Gold Basil Oil - Local Butter

The Bedford Cured Meat Platter 7
Silky Prosciutto - Sweet Coppa - Mild Salami

Manzanilla Flavoured Olives & Salted Vegetable Crisps 6
Red Pepper Hummus

STARTERS

Northern Ireland's Best Seafood Chowder 12
Local Cod - Haddock - Prawns - Comber Potato - Country Carrots

Carraig Ban Goats Cheese & Spinach Spring Roll 9.5
Rocket - Pickled Asian Baby Salad

Crispy Fried Chicken Dim Sum 10
Rathlin Islander Kelp Salad - Pickled Ginger - Sesame & Soy Dressing

Slow Cooked Silverhill Duck Leg 14.5
Chorizo - Black Garlic & Buckthorn Gel – Red Pepper
Butter Bean Casserole

Something Soup 9.5
Traditional Mini Malted Wheaten Guinness Loaf

Peppered Cured Beef Carpaccio 14.5
Ruby Beetroot - Gooseberry - Walnut Pickle
Savoury Bitter 70% Chocolate Bickie

Smoked Salmon Salad 12
Wholegrain Mustard Cream - Brown Bloomer Croute - Red Onions
Caper Berries - Baby Green Salad

Ham Hock Terrine 12.5
Armagh Apple Butter - Piccalilli Salad - Home Made Soda Bread

Fresh Irish Breaded Salmon Fritters 9.5
Cured Ham - Bean Salad - Lemongrass & Fresh Herb Infusion

MAINS

Sugar Pit Pork Chop 24
Sweetcorn Pancake - Spring Onion Potato Cake
Poached Free-Range Hens Egg - Sweet Honey & Elderflower Glaze

Lobster, Prawn & Chicken Boudin 24
Wild Mushroom & Fresh Herb Tagliatelle

Pan-Fried Fillet of Hake 24
Sprouting Broccoli - Snow Peas - Comber Potato
Mustard Grain & Chive Cream Sauce

Slow Cooked Rump of Lamb 24
Roast Garlic - Crispy Kale - Colcannon Mash - Rosemary Gravy

Chargrilled Escalope of Rockvale Chicken 21
Burrata Salad - Grilled Peach - Roasted Pinenuts - Elderflower
Sesame & Soy Infusion

Monkfish Scampi 23
Baby Leaf Salad - Garlic Aioli - Lemon

Tempura of Seabass 24
Butternut Squash - New Season Potato - Courgette - Pak Choi
Thai Broth - Sour Chilli Emulsion

Pan Fried Rockvale Chicken Breast 22
Traditional Ratatouille - Champ Bon Bon - Green Pesto

Thorn Hill Duck Breast 28
Pickled Red Cabbage - Celeriac Purée - Wild Honey Sauce

SIGNATURE DISHES

Carnbrooke 10oz Grilled Sirloin 35
Black Onion Potato - Confit Carrot - Choice of Sauce

Carnbrooke 10oz Ribeye 39.5
Confit Carrot - French Fried Onion Rings - Choice of Sauce

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

SAUCES

Garlic Butter - Salsa Verde - Chimichurri - Peppercorn Sauce 3
Red Wine Gravy - Diane Sauce

SIDE ORDERS

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

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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