

BAILIÚ

SCOTS / IRISH GAELIC FOR 'GATHERING'

GRAZING

HOUSE MARINATED OLIVES (SS)
£5

HOMEMADE BREAD AND BUTTER (G,M,SS,S,N,C,SD,MD)
Mussenden Sea Salt,
Brighter Gold Rapeseed
Oil, Burren Balsamic £15

STARTERS

TRADITIONAL NORTHERN IRISH VEGETABLE AND BARLEY BROTH (G,C,M,S) £14
Fresh Egg Pasta, Ballyrashane Butter, Warm Stout Soda

TOONS BRIDGE BURRATA (C,M,SS,S) £18
Pickle Fig, Sourdough Crisp, Truffle Honey Dressing

CAULIFLOWER (G,,S) £18
Warm Cauliflower and Forrest Mushroom Tart, Red Grape infusion

MAINS

GNOCCHI (G,E,M,S)
Wild Mushroom, Tarragon
and Pecorino £25

FRESH EGG PASTA (G,E,M,S)
Marinara, Basil Pesto
and Pine Nut £25

RISOTTO VG
Roasted Beetroot, Fried
Garlic and Chive £25

DESSERTS

SOUFFLÉ (E,M,SD)
Blackcurrant Soufflé, Blackcurrant
Sorbet, Vanilla Anglaise £ 2

PLUM (G,P,N,E,M,L,S,SD)
Spiced Plum and Pistachio Tart,
Local Clotted Cream £12

DUNLUCE 'SIGNATURE' BAKED ALASKA (S,E,M,G) £14

CHOCOLATE (M,E,G,L,N,S,SS)
Chocolate and Salted Carmel
Delice , Maple and Walnut
Ice Cream £14

SOYA CHEESECAKE (N,L,SS)
Seasonal Fruit and Pecan Soya
Cheesecake, Sweet Soya
ice Cream £12

CHEESE (G,MO,M,L,N,E,S,SS,SD)
Irish Artisan Cheese, Burren
Balsamic Digestive, Black
Apple Butter £18

SIDE DISHES

Thrice Cooked Chips £8 Rocket, Pine Nut and Fermented Red Onion Salad (MD,N,SD) £8
Chimichurri Spiced Vegetables £8 New Season Comber Potatoes, Islander Kelp Butter (M,MD,SD) £8
Sauté Spinach, Garlic and Pickle Ginger £8

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 allergen due to the risk of cross contamination in our kitchens.