



THE



NINETEEN HUNDRED

19

00



DINNER MENU

PRE - STARTER

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

Winter Seasonal Cured Meat Platter 8
Silky Prosciutto - Sweet Coppa - Mild Salami

Manzanilla Flavoured Olives & Salted Vegetable Crisps 7
Red Pepper Humus

STARTERS

Festive Soup 10.5
Cream of Two Celeries - Crispy Bacon - Black Peppered Crème Fraiche
Crispy Chestnut Croutes - Traditional Malted Wheaten Guinness Loaf

Carraig Ban Goats Cheese, Cranberry & Spinach Spring Roll 10.5
Rocket - Pickled Asian Baby Salad

Crispy Fried Chicken Dim Sum 11.5
Rathlin Islander Kelp Salad - Pickled Ginger - Sesame & Soy Dressing

Mulled Wine & Maple Glazed Duck Leg 14.5
Chorizo - Black Garlic & Buckthorn Gel - Red Pepper - Butter Bean Casserole

Northern Ireland's Best Seafood Chowder 13
Local Cod - Haddock - Prawns - Comber Potato - Country Carrots

Smoked Salmon Salad 13
Wholegrain Mustard Cream - Brown Bloomer Croute - Red Onions
Caper Berries - Baby Green Salad

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

MAINS

Seasonal Turkey & Ham 25
Herb & Onion Stuffing - Cranberry & Lime Chutney - Roast Brussel Sprouts
Bacon Lardons - Buttered Roasted Potato - Shallot Gravy

Pan-Fried Fillet of Hake 26
Sprouting Broccoli - Snow Peas - Comber Potato
Mustard Grain & Chive Cream Sauce

Monkfish Scampi 24
Baby Leaf Salad - Garlic Aioli - Lemon - Chunky Chips

Slow Cooked Rump of Lamb 26
Roast Garlic - Crispy Kale - Colcannon Mash - Rosemary Gravy

Pan Fried Chicken Breast 24
Traditional Ratatouille - Champ Bon Bon - Green Pesto

Sugar Pit Pork Chop 26
Sweetcorn Pancake - Spring Onion Potato Cake
Poached Free-Range Hens Egg - Sweet Pork Umami

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

SIGNATURE DISHES

Cambrooke 100z Grilled Sirloin 35
Black Onion Potato - Confit Carrot - Choice of Sauce

Cambrooke 100z 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)

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

SAUCES

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



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.



