

THE RESTAURANT
AT DUNLUCE LODGE

Starters

PORK

Ham Hock and Armagh Apple Sausage Roll, Sage, Apple Ketchup
(G, C, E, M, S, SD)

CAULIFLOWER

Roasted Cauliflower Soup, Dulce and Hazelnut Dressing, Stout Soda Bread
(G, E, M, MD, MO, F, S, SD)

TOONSBRIDGE MOZZARELLA

Heritage Tomato, Hazelnut Tuile, Strawberry Balsamic
(G, M, E, N, SD)

Main Course

CHICKEN

Littles free Range Chicken Breast, Grilled Swede, Pickled Onion, Jus Gras
(M, SD)

STONE BASS

Ewings Stone Bass, Warm Brown Shrimp & Tartare Sauce
(C, M, F, SD)

RISOTTO (VG)

Roasted Beetroot, Fried Garlic and Chives

Desserts

LEMON

Classic Lemon and Bergamot Tart, Limencello and Mint Sorbet
(G, P, N, E, M, L, S, SD)

CHOCOLATE

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

SOYA BAVAROIS

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

2 course £35 per person

3 course £45 per person

Includes a complimentary glass of prosecco.

Please inform your server of any allergies or intolerances before you order. Allergens C=Celery G=Gluten Cr=Crustaceans E=Eggs
F=Fish L=Lupin M=Milk Mo=Molluscs Md=Mustard N=Nuts P=Peanuts SS=Sesame Seeds S=Soya SD=Sulphur Dioxide