



# THE RESTAURANT

## AT DUNLUCE LODGE

### SUNDAY LUNCH

#### STARTERS

##### **PORK**

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

##### **CAULIFLOWER**

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

##### **EWINGS SMOKED SALMON**

Pickle Fennel, Wholegrain Mustard & Chive Cream  
(G, M, F, SD)

##### **TOONSBRIDGE BURRATA**

Pickle Fig, Sourdough Crisp, Truffle Honey Dressing  
(G, M, SS, S)

#### MAIN COURSE

##### **BEEF**

Roasted Lisdergan Irish Beef, Yorkshire Pudding, Glazed Carrot, Parsely and Horseradish Emulsion, Red Wine Jus  
(G, C, E, M, S, SD)

##### **LAMB**

Rump of Murley Lamb, Grilled Swede, Pickled Onion, Lamb Jus Gras  
(M, SD)

##### **SALMON**

Ewings Organic Salmon Fillet, Roasted Celery Puree, Sauté Spinach, Caviar and Grape Infusion  
(C, M, F, SD)

##### **RISOTTO**

Roasted Beetroot, Fried Garlic and Chive

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 allergens due to the risk of cross contamination in our kitchens. Allergens; Celery (C), Gluten (G), Crustaceans (CR), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (MO), Mustard (MD), Nuts (N), Peanuts (P), Sesame Seeds (SS), Soya (S), Sulphur Dioxide (SD). Vegetarian (V), Vegan (VG).

Please note a discretionary service charge of 10% will be added to all bills.



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### DESSERT

#### LEMON

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

#### DUNLUCE 'SIGNATURE' BAKED ALASKA

(S, E, M, G)

#### 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)

Choice of J.J Darboven Coffee or Eilles Tea

2 course – £45 per person

3 course – £60 per person

All Mains Served with Traditional Champ and Seasonal Vegetables (M)

### LIQUEUR COFFEES

**IRISH COFFEE £10.00**

**BAILEYS COFFEE £10.00**

**CALYPSO COFFEE £10.00**

**FRENCH COFFEE £10.00**

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