



# THE RESTAURANT

## AT DUNLUCE LODGE



### GRAZING

<b>HOUSE MARINATED OLIVES</b> (SS)	£6
<b>HOMEMADE BREAD &amp; BUTTER</b> (G, M, SS, S, N, C, SD, MD) Mussenden Sea Salt, Broighter Gold Rapeseed Oil, Burren Balsamic	£10
<b>KILLOUGH BAY CO DOWN OYSTER PLATE</b> PLATTER: £26 (F, MO, SD) EACH: £4.50 Horseradish Vinegar, Lemon	
<b>CORNDALE FARM FENNEL SALAMI PLATE</b> (G, M, SD) Sourdough & Banagher Cheese	£40

### INDULGE

Southern Fried Chicken & Caviar (G, M, S)	£40
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### ANTÚS

<b>CHEFS SEASONAL SOUP</b> (G, C, M, MD, S) Northern Irish Butter, Warm Stout Soda	£12
<b>ST TOLA GOATS CHEESE</b> (G, S, SD, SS) Spring Onion, Ginger, Smoked Dashi Dressing, Sesame Crisp, Sour Apple	£17
<b>LITTLE'S CHICKEN LIVER PARFAIT</b> (G, E, M, SD) Celery & Cucumber, Pickled Fig Chutney, Treacle & Stout Soda	£17
<b>KILKEEL CRAB</b> (CR, F, M, G, SD) Pickled Kilkeel Mussels, Fennel & Dulce, Onion Crumb, Mussel & Chive Sauce	£17
<b>WHISKEY CURED SALMON</b> (F, E, G, M, SD) Jalapeno & Salted Lime, Split Apple Cider & Chestnut Farm Yoghurt Vinaigrette, Malt Grain Cracker	£17

"A discretionary service charge of 10% will be added to your bill. All service charges are distributed directly to our staff."

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).



## FEOIL

### 400g BONE IN SIRLOIN

(G, C, M, SD)

Lisdergan 400g Bone in Sirloin, Red Wine Jus

£70

### LISDERGAN FLAX FED BEEF FILLET

(G, C, M, S, SD)

Crispy Braised Beef Cheek Dumpling, Pickled Onion, Onion Crisp, Fine Herb Beef Stock

£60

### ECCLEGREENS PORK

(G, N, E, M, S, SS, SD)

Pork Belly, Slow Braised Pork Cheek, Preserved Fennel, Celeriac Puree, Apple Gel

£40

### MURLEY MOUNTAIN LAMB RUMP

(G, N, E, M, S, SS, SD)

Red Pepper Jam, Burnt Aubergine Puree, Grilled Artichoke Port & Mustard Sauce

£40

## LOUGHS AND FARRAIGE

### HALIBUT (F, MO, M, SD)

Crayfish, Fennel, Samphire & Radish

£40

### HAKE (CR, F, M, MD, L, SD)

Charred Leek, Potato & Leek Pave, XO Sauce

£40

## SIDES

Thrice Cooked Chips

£8

Rocket, Red Onion & Pine Nut Salad  
(MD, N, SD)

£8

Seasonal Vegetable, Smoked Almond & Cheese

£8

Baby Boiled Potatoes, Islander Kelp Butter,  
(M, MD, SD)

£8

Sauteed Spinach, Garlic and Pickle Ginger

£8

## DESSERT

### SOUFFLÉ (E, M, SD)

Raspberry Souffle, Caramelised Hazelnut & Peach Sorbet

£14

### GINGER & TREACLE (N, L, S, SS, G)

Stem Ginger and Treacle Pudding, Bushmills Whiskey & Muscovado Sauce, Yellowman Ice cream

£14

### DUNLUCE 'SIGNATURE' BAKED ALASKA

(S, E, M, G)

£14

### CHOCOLATE (M, E, G, L, N, S, SS)

Chocolate and Salted Caramel Delice, Maple and Walnut Ice Cream

£14

### PINEAPPLE (G, M, E, S, D)

Lightly Spiced Pineapple & Rice Pudding, Yellowman Honeycomb Ice Cream

£14

### CHEESE (G, MO, M, L, N, E, S, SS, SD)

Irish Artisan Cheese, Burren Balsamic Digestive, Black Apple Butter

£18

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