

# BAILIÚ

SCOTS / IRISH GAELIC FOR 'GATHERING'



A warm welcome to Bailiú at Dunluce Lodge, where we take great pride in celebrating the rich bounty of Northern Ireland's local farms, fields, and waters. Our chefs work closely with artisan producers from across the region, sourcing the finest, seasonal ingredients that are grown, reared, and crafted with care. From fresh vegetables and dairy to sustainably caught fish and hand-reared meats, we strive to honour the true flavours of Northern Ireland.

By using these locally sourced ingredients in every dish, our chefs create simple yet exceptional meals that reflect the heart and soul of our beautiful landscape. We hope you enjoy the taste of Northern Ireland's finest produce, thoughtfully prepared for you by our culinary team.

**STEPHEN HOLLAND**  
EXECUTIVE HEAD CHEF

## GRAZING

**HOUSE MARINATED OLIVES** (SS) £6

**HOMEMADE BREAD & BUTTER** £12

(G, M, SS, S, N, C, SD, MD)  
Mussenden Sea Salt, Brighter  
Gold Rapeseed Oil, Burren Balsamic

**CARLINGFORD OYSTER** (F, MO, SD) PLATTER: £26  
Burren Balsamic Citrus Pearls, Lemon EACH: £4.50

## INDULGE

**OSCIETRA IMPERIAL 30G** (G, F, M, S) £270  
All served with Islander Kelp Blinis  
and Fermented Cream

## SAILEID

**HERITAGE TOMATO & TOON'S** £20  
**BRIDGE MOZZARELLA** (G, N, MD, SD, M)  
Strawberry Infused Burren Balsamic-  
Basil & Hazelnut Tuile

**CLASSIC GARDEN GREEN** £14  
**HERB SALAD** (C, M, SS, S)  
Fresh Tarragon, Chervil, Pickle Shallot,  
Lemon Dressing, Honey Dressing

## AN TÚS

**CHEFS SEASONAL SOUP** (G, C, M, MD, S) £12  
Northern Irish Butter, Warm Stout Soda

**LOUGH NEAGH EEL TART** (G, F, MO, S, SD) £21  
Smoked Eel, Leek and Dashi Custard, Dill Jelly,  
Brown Shimeji Mushrooms, Cucumber

**LITTLE'S CHICKEN LIVER PARFAIT** (G, E, M, SD) £20  
Chicken Liver Parfait, Sour Cherry,  
Cherry Jam, Red Chicory, Candid  
Amaretto Almonds Stout Treacle Soda

**CRAB** (CR, M, SD, F) £20  
North Coast Crab Tain, Islander Kelp Verde,  
Citrus and Chervil, Seaweed Tuile

**DART MOUNTAIN CARRAIG BÁN** (G, F, S, E, M) £20  
Beetroot, Garden Pea, Pickle Apple,  
Hazelnut and Dulce Dressing

**ASPARAGUS SALAD** (C, M, SS, S) £22  
Irish Asparagus, Green Herb and Chestnut Farm  
Yoghurt, Oscietra Caviar, Pedro Ximenez Emulsion

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.



## FEOIL

**FLAX FED SIRLOIN**  
(G, C, M, SD)  
Lisdergan Flax Fed Sirloin,  
Roasted Onion, Pickled  
Onion Puree, Thyme Jus

£45

**LISDERGAN FLAX FED BEEF FILLET**  
(G, C, M, S, SD)  
Braised Beef Cheek & Cas Na Tire  
Raviolo, Pickle Onion, Onion Crisp,  
Fine Herb Beef Stock

£60

**MANOR FARM CHICKEN**  
(G, E, M, S)  
Roasted Artichoke &  
Forest Mushroom Tart,  
Red Wine Jus

£40

**THORNHILL DUCK**  
(G, N, E, M, S, SS, SD)  
Seared Duck Breast, Duck Fat Glazed Swedes, Mandarin Jelly,  
Blood Orange, Dashi & Tarragon Dressing

£45

## LOUGHS AND FARRAIGE

**NORTH COAST SCALLOPS** (F, MO, M, SD)  
Armagh Apple Butter, Brown Butter and Sage

£38

**STONE BASS** (CR, F, M, MD, L, SD)  
Asparagus, Potato & Leek Pave,  
Split Chicken Butter & Lovage Sauce

£40

**PAN FRIED SOLE** (C, G, M, F, SD)  
Brown Shrimp, Samphire, Lemon & Bay Vinegar

£60

## SIDES

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

## DESSERT

**SOUFFLÉ** (E, M, SD) £12  
Rhubarb Soufflé, Rosehip & Elderflower  
Sorbet, Vanilla Anglaise

**LEMON** (G, P, N, E, M, L, S, SD) £12  
Classic Lemon & Bergamot Tart,  
Limoncello & Mint Sorbet

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

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

**SOYA BAVAROIS** (N, L, S, SS) £12  
Seasonal Fruit Soya Bavarois with Maple,  
Pecan and Blackcurrant Sorbet

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

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