



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

#### CURED TROUT

Dill Marinated Trout, Wholegrain Mustard and Fennel Salad, Spiced Soda Bread  
(G, F, M, MD, S)

#### 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).



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## DESSERT

### PLUM

Spiced Plum and Pistachio Tart, Local Clotted Cream  
(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 – £35 per person

3 course – £50 per person

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

## LIQUEUR COFFEES

<b>IRISH COFFEE</b>	<b>£10.00</b>
<b>BAILEYS COFFEE</b>	<b>£10.00</b>
<b>CALYPSO COFFEE</b>	<b>£10.00</b>
<b>FRENCH COFFEE</b>	<b>£10.00</b>

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