

BAILIÚ

SCOTS / IRISH GAELIC FOR 'GATHERING'



Welcome to the Restaurant 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 under the leadership of Stephen Holland.

STEPHEN HOLLAND
EXECUTIVE HEAD CHEF

AN TÚS

CHEF'S SEASONAL SOUP

Traditional Butter, Warm Stout Soda
(G, C, M, S)

GOATS CHEESE TART

St Tola Goats Cheese, Leek and Chestnutt Custard, Brown
Shimeji Mushrooms,
Pickle Blackberry and Fennel Tart
(G, F, MO, S, SD)

LITTLE'S CHICKEN LIVER PARFAIT

Chicken Liver Parfait, Quince Jelly, Red Chicory, Candied
Amaretto Almonds,
Stout Treacle Soda
(G, E, M, SD)

CRISPY ECCLESGREEN PORK BELLY

Black Apple Butter, Crispy Sage, Cocoa Nib Tuile, Red Currant
Jus
(CR, M, E, N, SD)

SIDES £8 (each)

Thrice Cooked Chips

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

Chimichurri Spiced Vegetables

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

Sauté Spinach, Garlic and Pickle Ginger

£60 per person

Enhance your dining experience to include a glass of Champagne
for £75 per person.

FEOIL AND FARRAIGE

MANOR FARM CHICKEN

Confit Leg and Tarragon Boudon, Violin Courgette, Charred
Hispi, Shimeji Mushroom Port and Mustard Jus
(G, E, M, S)

COD

Charred Leek, Potato and Leek Pavé, Xo Sauce
(CR, F, M, MD, L, SD)

LAMB

Murley Mountain Lamb Rump, Braised Leek, Black Garlic, Pickle
Onion, Roast Lamb Jus
(CR, M, MD, L, SD)

GRILLED MARKET FISH

Brown Shrimp, Samphire, Lemon and Bay Vinegar
(F, N, MD, SD)

ROAST TURKEY AND HAM

Herb Stuffing, Cranberry and Lime Chutney, Roast Gravy
(G, M, E, SD)

DESSERT

ARMAGH APPLE

Caramelised Apple Tart Tatin, Spiced Cinnamon, Ice Cream, Salted Caramel
Sauce
(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)

GINGER AND TREACLE

Stem Ginger and Treacle Pudding, Bushmills Whiskey and Muscovado
Sauce, Yellowman Ice Cream
(G, E, M, SD)

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.