



THE RESTAURANT

AT DUNLUCE LODGE



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.

STEPHEN HOLLAND
EXECUTIVE HEAD CHEF

GRAZING

HOUSE MARINATED OLIVES (SS)	£6
HOMEMADE BREAD & BUTTER (G, M, SS, S, N, C, SD, MD) Mussenden Sea Salt, Broughter Gold Rapeseed Oil, Burren Balsamic	£12
CARLINGFORD OYSTER (F, MO, SD) Burren Balsamic Citrus Pearls, Lemon	PLATTER: £26 EACH: £4.50

INDULGE

Iberico Jamon (Sharing) Sourdough & Manchego (SD, M)	£38
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AN TÚS

CHEFS SEASONAL SOUP (G, C, M, MD, S) Northern Irish Butter, Warm Stout Soda	£12
GOATS CHEESE TART (G, F, MO, S, SD) St Tola Goat Cheese, Leek and Chestnut Custard, Brown Shimeji Mushrooms, Apple Pickle Wholegrain Mustard and Fennel Tart	£18
LITTLE'S CHICKEN LIVER PARFAIT (G, E, M, SD) Chicken Liver Parfait, Quince Jelly, Red Chicory, Candid Amaretto Almonds, Stout Treacle Soda	£18
SEARED SCALLOP (CR, M, SD) Corndale Farm Nduja, Smoked Bacon Cream	£20
ROASTED PIGEON (M, SD) Caraway & Carrot Cream, Pickle Blackberry, Confit Pigeon Leg, Winter Truffle	£20

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

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, Pickle Onion, Onion
Crisp, Fine Herb Beef Stock

£54

MANOR FARM CHICKEN

(G, E, M, S)

Confit Leg and Tarragon Boudon,
Violin Courgette, Charred Hispi,
Shimeji Mushroom, Chicken Jus

£40

THORNHILL DUCK

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

Seared Duck Breast, Duck Fat Glazed Swedes, Beetroot
Tart Tatin, Horseradish & Parsley Puree, Red Wine Jus

£45

LOUGHS AND FARRAIGE

HALIBUT (F, MO, M, SD)

Roasted Garlic Puree, Chestnut Farm Yogurt,
Sesame & Almond Pickle Fennel & Trout
Roe

£40

COD (CR, F, M, MD, L, SD)

Charred Leek, Potato & Leek Pave, Split Chicken
Butter & Parsley Sauce

£40

GRILLED MARKET FISH (C, G, M, F, SD)

Brown Shrimp, Samphire, Lemon & Bay Vinegar

£MP

SIDES

Thrice Cooked Chips

£8

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

£8

Chimichurri Spiced Vegetables

£8

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

£8

Sauté Spinach, Garlic and Pickle Ginger

£8

DESSERT

SOUFFLÉ (E, M, SD)

Spiced Orange Souffle, Cassis Sorbet, Brandy
Anglaise

£14

APPLE (G, P, N, E, M, L, S, SD)

Armagh Apple Tart Tatin, Spiced Cinnamon Ice
Cream, Salted Caramel Sauce

£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

SOYA BAVAROIS (N, L, S, SS)

Seasonal Fruit Soya Bavarois with Maple, Pecan
and Blackcurrant Sorbet

£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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