

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) £5

HOMEMADE BREAD AND BUTTER £12
(G,M,SS,S,N,C,SD,MD)
Mussenden Sea Salt, Broighter
Gold Rapeseed Oil, Burren Balsamic

CARLINGFORD OYSTER (F,MO,SD) £6 EACH
Burren Balsamic Citrus Pearls, Lemon

INDULGE

Da Vinci Royal 30g (G,F,M,S) £180
Oscietra Imperial 30g (G,F,M,S) £270
Beluga 30g (G,F,M,S) £370

All served with Islander Kelp
Blinis and Fermented Yogurt

TO START

**TRADITIONAL NORTHERN IRISH
VEGETABLE AND BARLEY BROTH (G,C,M,S)** £12
Fresh Egg Pasta, Northern Irish
Butter, Warm Stout Soda

LOUGH NEAGH EEL (G,F,MO,S,SD) £21
Smoked Eel, Seared Scallop, Shitake and Yuzu

GAME (G,E,M,SD) £20
Cured Game and Mushroom Terrine, Spiced
Carrot Ketchup, Homemade Brioche

CRAB (CR,M,SD,F) £19
North Coast Crab Tain, Islander
Kelp Verde, Citrus and Chervil

LISDERGAN BEEF TARTARE (G, F, S, E, M, MD, L, SD) £22
Co Tryone Beef, Cured Hen Yolk,
Horseradish and Mustard Cream, Stout Soda

TOONS BRIDGE BURRATA (C,M,SS,S) £18
Pickle Fig, Sourdough Crisp,
Truffle Honey Dressing



FEOIL

12 OZ FLAX FED SIRLOIN

(G,F,P,E,L,S,SS)

Little Gem Ceasar, Anchovy Dressing,
Crisp Chicken Skin, Onion Jus
£45

LISDERGAN YEARLING

FILLET (G,C,M,S,SD)

Celeriac and Barley Ragout
£38

MANOR FARM CHICKEN (G,E,M,S)

Charred Leek, Sweetcorn Beignet,
Black Garlic and Miso Jus
£36

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

Roast Venison Loin, Sour White Cabbage,
Caramelised Macadamia Nut, Red Wine Jus
£45

LOUGHS AND FARRAIGE

NORTH COAST SCALLOPS (F,MO,M,SD) £38
Armagh Apple Butter, Brown Butter and Sage

HALIBUT (CR,F,M,MD,L,SD) £40
Buttered Tarter and Crayfish Sauce

EWING'S SALMON (C, G, M, F, SD) £38
Seared Salmon Fillet, Roasted Celery Purée, Sauté Spinach, Seaweed Tuile, Caviar and Grape Infusion

SIDES

Thrice Cooked Chips £8

Rocket, Pine Nut and Fermented
Red Onion Salad (MD,N,SD) £8

Chimichurri Spiced Vegetables £8

New Season Comber Potatoes,
Islander Kelp Butter (M,MD,SD) £8

Sauté Spinach – Garlic and Pickle Ginger £8

DESSERT

SOUFFLÉ (E,M,SD) £12
Blackcurrant Soufflé, Blackcurrant Sorbet, Vanilla Anglaise

PLUM (G,P,N,E,M,L,S,SD) £12
Spiced Plum and Pistachio Tart, Local Clotted Cream

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

CHOCOLATE £14
Chocolate and Salted Carmel Delice,
Maple and Walnut Ice Cream

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

CHEESE £18
Irish Artisan Cheese, Burren Balsamic
Digestive, Black Apple Butter

TEA & COFFEES

Please ask a member of the team about our selection of hot beverages.