

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

CHEFS SEASONAL SOUP

(G, C, M, MD, S)

Northern Irish Butter, Warm Stout Soda

£12

CRISPY GOATS CHEESE SALAD

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

Baby Beetroot, Candied Walnut and Pomegranate Molasses

£18

EWING'S SMOKED HADDOCK & SALMON CHOWDER

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

Northern Irish Butter, Warm Stout Soda

£16

CLASSIC LITTLE GEM SALAD Main: £17 Starter: £12 Add Chicken: £5

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

Little Gem Salad, Crispy Chicken Skin, Hen Egg & Anchovy Dressing, Garlic Croute, Cured Irish Bacon, Marinated Hen Egg, Pecorino Cheese

CRISPY COD CHEEKS, THAI GREEN CURRY

(G, F, M, SD, S)

Northern Irish Butter, Warm Stout Soda

£14

THE DUNLUCE BLT

(S, E, M, G)

Maple Streaky Bacon, Baby gem Lettuce, Beef Tomato, Basil Pesto, Vegetable Crisps

£17

GLENARM SMOKED SALMON

(G, F, E, M, MD, L, S, N)

Large Butter Croissant, Whipped Salmon & Dulce Cream Cheese, Dill & Tomato Chutney

£17

CRISPY ECCLEGREEN PORK BELLY

(E, M, SD)

Black Butter & Spiced Pickle Cabbage Slaw

£18

ATLANTIC HADDOCK

(F, E, M, MD, L, SD, G)

Lacada Beer Battered Haddock, Fried Cut Chips, Homemade Pickled Mayo, Pea Puree, Salted Lemon

£23

DUNLUCE BURGER

(G, F, S, M, MD, L, SD, P, SS, E)

Steak Burger, Grilled Streaky Bacon, House Pickles & Sauce Toasted Seeded Bun, Crispy Fries

£23

DUNLUCE STEAK FRITES

(G, F, S, M, MD, L, SD, P, SS, E)

8oz Flax Fed Sirloin – Crispy Fries - Wild Mushroom & Pepper Sauce

£36

ROAST TURKEY AND HAM

(G, E, M, SD)

Herb Stuffing, Cranberry and Lime Chutney, Roast Gravy

£40

SIDES £ 8 (e a c h)

Thrice Cooked Chips
Chimichurri Spiced Vegetables
Sauté Spinach, Garlic and Pickle Ginger

Rocket, Red Onion & Pine Nut Salad (MD, N, SD)
New Season Comber Potatoes, Islander Kelp Butter (M, MD, 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.