

## **Wild Mushroom Arancini** 2,4 7 9,13

Breaded risotto balls with a truffle mayo

## **Bay Chowder** (*Gluten Free option available*) 1, 2, 3, 5,7, 8, 14

Shellfish, cod, salmon, smoked haddock, in a potato cream broth served with homemade Guinness wheaten bread

**£2 supplement**

## **Duck Tortellini** 1, 2, 4, 6, 7,10,14

Hand rolled saffron pasta, garnished with pickled shallot, and jus

**£3 supplement**

## **Vegetable Broth** 1, 2, 6, 7, 14

served with Homemade Guinness wheaten bread

## **Soup of the Day** (*Gluten Free option available*) *ask server for allergens*

served with Homemade bread

## **Dressed Crab** 2,3, 4,5

Handpicked crab with fennel, orange, squid ink tuile, charred endive and lemon balm

**£5 supplement**

## **Crispy Chicken Wings** 4,7,13

tossed in chilli butter served with blue cheese dip

## **Beetroot and Smoked Goats Cheese Tart** 2,4,6,7,9,10

Goats cheese atop puff pastry, with rocket salad and pine nut garnish

## **Salt and Chilli Ribs** 2,4,6,7,9,14

Slow cooked ribs coated in our house salt and chilli crumb

## **King Scallop** 7,8

Crispy pork belly, with wild mushroom and spiced cauliflower purée

**£5 supplement**

If you have any food allergies or intolerances, please advise your server when placing your order

2 Courses

£21.95

*Starter & Main  
or*

*Main & Dessert*

3 Courses

£24.95

**Chicken 1608** 7

Locally sourced chicken topped with crispy tobacco onions, homemade Bushmills and bacon cream

**Peppered Chicken** 1,2,6,7,14

Rockfort supreme with spring onion gnocchi, textures of onion, peppercorn purée, kale and jus

**£2 supplement**

**Red Thai Curry** 5

Fresh stir fried vegetables and your choice of either Chicken or Seafood (+ £1)

**Fish Pie\*** 1,5,7,14

Local seafood cuts in a white wine cream, topped with mash

**Kilkeel Cod** 5,14

Butter poached cod fillet, caramelised peppers, saffron tuille, caviar, 25 year aged Balsamic

**£5 supplement**

**Battered Donegal Cod** 4,5,13,14

Crispy Middleton batter with chilli & minted mushy peas, charred lemon and house tartare

**Salt & Chilli Scampi** 2,3,4,7,13,14

Panko breadcrumb scampi tossed in stir fry vegetables with a garlic dip

**Pork and Scallop** 1,2,7,8,14

Crispy pork belly and pan fried scallop, with salt baked celeriac, bacon crumb, wilted greens and jus

**£5 supplement**

## Finnebrogue Wagyu Beef Burger 2,4,7,14

6oz prime beef from 100% grass fed cattle, with gem lettuce, tomato jam, bacon, smoked Applewood cheese, and pickle in a Brioche bun

## 10oz Sirloin 2

Locally Sourced Prime Beef with onion rings and your choice of sauce

**£7 supplement**

## 8oz Hereford Prime Fillet Steak 7,14

Spiced cauliflower, wilted greens, Café de Paris, game chips, jus

**£12 supplement**

**Main Courses include one side order of your choice except those with a \***

### SIDES 4.00 *\*gluten free*

Triple cooked chips*	Seasonal vegetables*	Tobacco onions*
French fries	Garlic potatoes*	Onion rings
Champ*	House salad*	Steamed rice*
Chilli fries and lemon mayo	Caesar salad	Sweet potato fries

### SAUCES 2.75

Peppercorn Cream 7  
Mushroom and Bushmills Cream 7  
Gravy (*all gluten free*) 1,14

### DIPS 1.00

Garlic Mayo Tartare  
Hot/ sweet chilli BBQ

### Key to Allergens

1: Celery	2: Cereals containing gluten	3: Crustaceans
4: Eggs	5: Fish	6: Lupin
8: Mollusc	9: Mustard	10: Nuts
12: Sesame seeds	13: Soya	11: Peanuts
		14: Sulphur Dioxide

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