

Starters

Soup of the Day

Homemade wheaten

Chilled Pearls of Melon

Compote & fruit sorbet

Savoury Goats Cheese Tart

Red onion marmalade, pickled beetroot, rocket

Chicken Liver Parfait

Fig e→ apple chutney, golden raisin, toasted sourdough

Chicken Wings

House hot sauce, celery sticks, blue cheese mayo

Panko Breaded Fishcakes

Pickled cucumber, tartar sauce

Main Course

12 Hour Slow Braised Northern Irish Blade of Beef

Bourguignon sauce, buttered tender stem, creamed potato

Pan Seared Seabass

Chorizo, peperonata, parmentier potatoes

Southern Fried Chicken Stack

Maple bacon, beer battered onion ring, creamy champ, peppercorn sauce

Roast Turkey & Co Down Ham

Traditional herb & onion stuffing, root veg mash, greens, creamed & roast potato

Rigatoni Pasta

Roasted courgette, mushroom, basil pesto, truffle honey

From the Grill

10oz 28 day dry aged Sirloin 10oz 28 day dry aged Ribeye (£12 supplement)

Both served with portobello mushroom, stuffed tomato, rocket et parmesan salad, peppercorn sauce Choice of side

Sides

(Extra Charge)

Triple Cooked Chips	£4.50
Skinny Fries	£4.00
Parmesan & Truffle Fries	£5.00
Creamed Potato	£4.00
Garlic Cubes	£4.00
Root Veg Mash & Greens	£4.00
Sweet Potato Fries	£4.50
Beer Battered Onion Rings	£4.50
Burrendale House Salad	£4.50

Sauces & Dips

(Extra Charge)

Bushmills Peppercorn Sauce	£3.50
Wild Mushroom Velouté	£3.50
Bourguignonne	£3.50
Roast Gravy	£3.50
Garlic Mayo	£2.00
Sweet Chilli	£2.00
BBQ Sauce	£2.00
Cashel Blue Mayo	£2.00

Choice of Burrendale Desserts / Freshly Brewed Tea & Ground Coffee

Please inform a member of staff if you suffer from any food allergies or intolerances including when ordering drinks. Although we do our best to prevent, there is still a risk of cross contamination.

The Perfect Place to Unwind



