Evening Set Menu



2 courses £26.95

3 courses £28.95

Starters

Artisan Handmade Breads

Oils & dips, Abernathy butter (2,4,7)

Soup of the Day & Guinness Wheaten Bread

(1,2,4,7)

Honey Glazed Chilli Chicken Strips

Coriander, roasted peanuts, rocket, cucumber, soy dressing (2, 11, 13, 14)

Irish Seafood Chowder

Guinness wheaten bread, Abernethy butter (1, 2, 5, 7, 8)

Chicken Caesar Salad

Baby gem, parmesan, baked pitta, bacon, dressing (2, 4, 5, 7, 9)

Fivemiletown Goats Cheese Salad

Candied Pecans, rocket, apple, pickled shallot, balsamic (10, 14)

Lemon Pepper Squid

Pickled veg, chilli, coriander, red onion, citrus aioli (2, 4, 8, 9)

Mains

Honey Glazed Chilli Chicken Strips

Coriander, roasted peanuts, rocket, cucumber, soy dressing (2, 11, 13, 14)

Beer Battered Kilkeel Haddock

Pea & mint puree, charred lemon, tartare sauce, Chunky chips (2, 4, 5, 9, 13)

Glenarm Estate Shorthorn Beef Burger 6oz

Brioche Bap, cheddar, red onion, mayo, smoked ketchup, rocket coleslaw, (2, 4, 7)

Pan Roasted Chicken Supreme

Celeriac rosti, ratatouille, Maderia jus (1,4,14)

Roasted Hake (£2 Supp.)

Chorizo & bean cassulet, chilli butter (1,2,5,7,9,)

Wild Mushroom & Truffle Linguine

Peas, scallions, spinach (2, 4, 7) (V)

Guinness Braised Irish Beef

Mushroom, onion, carrots, red cabbage, creamed potato (1,7,)

Slow Cooked Pork

Garlic gratin, onion mustard puree, hispi cabbage, root veg crisps, cider jus (1,7,9,)

Glenarm Estate Shorthorn Salt Aged Sirloin Steak 10oz (£10 Supp.)

Chunky Chips, Grilled tomato, caramelized shallot, truffle & parmesan butter (2, 7,)

Glenarm Estate Shorthorn Salt Aged Fillet Steak 8oz (£14 Supp.)

Chunky Chips, Grilled tomato, caramelized shallot, truffle & parmesan butter (2, 7)

Numbers below dishes relate to the allergen content of the dish. Numbers with an asterisk means the dish can be altered to remove the allergen. Please inform your server if you have any allergies.

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs, 9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites

Desserts

Trio of Chocolate Brownie

Raspberry Compote, Salted Carmel Sauce & Vanilla Ice-Cream (2*, 4, 7, 13)

Sticky Toffee Pudding

Pecan, toffee sauce, salted caramel ice cream (2, 4, 7, 10*)

Crème Brûlée

Shortbread Biscuit (2*, 4, 7, 10, 13)

Lemon Meringue Sundae

A fine selection of Irish Cheese (£2 Supp.)

Fig chutney, crisp bread, grapes (2*, 7, 14)

Vegan Chocolate ganache

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Speciality Coffees

Irish Coffee £7.60

Bushmills Whisky, double shot espresso, whipped cream

Bailey's Coffee £7.60

Bailey's Irish Cream, double shot espresso, whipped cream

Calypso Coffee £7.60

Tia Maria, double shot espresso, whipped cream

Royale Coffee £7.60

Hennessy Cognac, double shot espresso, whipped cream

Amaretto Coffee £7.60

Amaretto, double shot espresso, whipped cream

Thompson's Family Teas £3.50

Espresso £3.20 / £3.60

Macchiato Espresso £3.60

Americano Espresso £3.60

Cappuccino Espresso £3.80

Caffe Latte £3.90

Flat White £3.80

Mocha Espresso £3.90

Hot Chocolate £3.90

Flavoured Shot Hazelnut, vanilla, salted caramel or cinnamon + £1.00