

A la Carte or Two Courses £28.95 / Three Courses £32.95

Starters

Sharing Plater for Two £10.50

Artisan Handmade Breads Oils & dips, Abernethy butter (2, 4, 7)

Soup of the Day & Guinness Wheaten Bread £8 (1, 2, 4, 7)

Honey Glazed Chilli Chicken Strips £9

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

Irish Seafood Chowder £9

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

Superfood Salad £9

Quinoa, spinach, edamame bean, broccoli, pumpkin seeds, citrus vinaigrette

Gray's Goats Cheese Salad £9

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

Trio Of Mixed Arancini £9

Pesto, sun blush tomato, red pepper purée, (2,4,5,7)

Mains

Honey Glazed Chilli Chicken Strips £20.95

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

Beer Battered Kilkeel Haddock £20.95

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

Glenarm Estate Shorthorn Beef Burger 6oz £20.95

Brioche bap, pepperjack cheese, fried gherkin, baconnaise, smoked ketchup, rocket, coleslaw, corn relish, chips (2, 4, 7)

Pan Roasted Lemon Pepper Chicken Supreme £21

Pickled shallot 'slaw, parmesan & pancetta fritters, red pepper puree, straw potatoes, citrus oil, jus (2,4, 7, 9)

Roasted Monkfish £23 (£3 supplement if chose as part of set menu)

Portavogie prawns, spinach, katsu glaze, coconut rice, coriander yoghurt, sweet potato crisps, curry oil (2,5,7,13)

Seafood Linguine £21

Scallion, sun dried tomato, red pepper, spinach, white wine cream (2,5,7)

Guinness Braised Irish Beef £22

Mushroom, onion, carrots, savoy cabbage, bacon, creamed potato (1, 2, 7)

Roast Rump of Lamb £23 (£4 supplement if chose as part of set menu)

Salsify, fondant potato, carrot puree, pea, kale & tenderstem medley, jus gras(2, 4, 7, 9)

Glenarm Estate Shorthorn Salt Aged Sirloin Steak 10oz £34 (£12 supplement on set menu)

Chunky chips, wild mushrooms, sun dried tomatoes, chimichurri

Glenarm Estate Shorthorn Salt Aged Fillet Steak 8oz £40 (£18 supplement on set menu)

Chunky chips, wild mushrooms, sun dried tomatoes, chimichurri

Vegetarian / Vegan

Spinach, Quinoa and Chickpea Bonbons £19

Vegan orecchiette pasta, garlic, shallot and red pepper velouté (2)

Vegetable Gyoza £19

Stir fried vegetables, lime and coconut broth, roasted sesame seeds (2, 12)

Spinach and Avocado Burger £19

Vegan cheese, sundried tomato, rocket, black garlic vegan mayonnaise, vegan sourdough bap

Desserts

Chocolate Fondant £9

Orange marmalade glaze, chocolate compost, vanilla ice cream, orange peel

Sticky Toffee Pudding £9

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

Passionfruit Crème Brûlée £9

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

Lemon Meringue Sundae £9

A fine selection of Irish Cheese £12 (£3 supplement if chosen as part of set menu)

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

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