

Sunday Lunch

A traditional roast on the Causeway Coast



SUNDAY SET MENU

Two courses £29.95 · Three courses £32.95

STARTERS

Wild Mushroom Arancini (2,4,7)

Truffle mayo, parmesan, rocket.

Honey Chilli Chicken (2,11*,13)

Crispy chicken in a sticky honey-chilli glaze, rocket tossed in kecap manis and peanut dressing. Vegan option available.

Soup of the Day (2,7,14*)

Served with homemade Guinness wheaten bread.

Coastal-Cured Gravavlax (2*,5,14)

Sea-salt and dill cured salmon, fennel and apple salad, pickled cucumber, crème fraîche, soda-bread croutons, dill oil, crispy capers.

MAINS

All mains served with creamy mash, rosemary & duck-fat roast potatoes, honey-roasted carrots & parsnips, mixed seasonal greens and red-wine braised red cabbage.

Roast Turkey & Ham (2*,7,9,14)

Cranberry, sage & onion stuffing, honey-glazed chipolatas.

Chicken Supreme (1,7,14)

Roast chicken supreme with smoked bacon and leek cream sauce.

Slow-Roasted McKay's Topside Beef ★ (2*,4*,7*,14)

Locally sourced topside, slow roasted, Yorkshire pudding, roast root vegetables, duck-fat roast potatoes, red wine gravy.

Bushmills Whiskey Glazed Gammon (7,9,14)

Slow-roasted gammon with wholegrain mustard glaze and cider jus.

Pan-Fried Atlantic Salmon (1,7,14)

Atlantic salmon fillet, champ, seasonal vegetables, dill and sun-blushed tomato white wine cream.

Vegan Chestnut & Seed Roast (2,10,14)

Homemade chestnut and seed roast, braised red cabbage, roast potatoes, seasonal vegetables, vegan gravy.

DESSERTS

Bushmills Whiskey Sticky Toffee Pudding ★ (2,4,7,10*,14)

Warm date sponge soaked in rich Bushmills whiskey toffee sauce, vanilla ice cream.

Rhubarb & Custard Trifle (2,4,7)

Layered poached rhubarb, vanilla custard, soft sponge, lightly whipped cream.

Eton Mess (4,7,10*)

Crushed meringue folded through fresh berries and soft Chantilly cream, vanilla ice cream and a macaroon.

Chocolate Fudge Cake (2,4,7,14)

Rich, dense chocolate sponge with a smooth fudge ganache, vanilla ice cream and a macaroon.

Deconstructed Lemon Tart (2,4,7,10*)

Silky lemon curd topped with crushed shortcrust pastry, fresh berries, Chantilly cream and a macaroon.

Vegan options available — please ask your server.

ALLERGENS

★ denotes a chef's recommendation. Numbers beside each dish indicate allergen content; an asterisk (*) means the dish can be adapted to remove that allergen. Please inform your server of any allergies or dietary requirements.

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