

Dinner

An evening menu from the Causeway Coast



SET MENU

Two courses £24 · Three courses £28

STARTERS

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| Causeway Coast Seafood Chowder (1,2*,3,5,7,14) | £8.50 |
| <i>Rich seafood chowder, smoked bacon crumb, crispy leek & homemade wheaten bread.</i> | |
| Pressed Pork Belly (2*,7*,9) | £8.00 |
| <i>Apple gel, black pudding, celeriac purée & chive oil.</i> | |
| Whipped Goat's Cheese (2*,7,10*,14*) | £8.00 |
| <i>Compressed pear, mulled wine gel, pickled grapes, candied walnut & rye crumb.</i> | |
| Chicken Liver Parfait (2*,4,7,9*,14) | £8.00 |
| <i>Silky chicken liver parfait, toasted sourdough, caramelised onion chutney, crisp apple, wholegrain mustard, cornichons & fresh watercress.</i> | |
| Soup of the Day (2*,7,14*) | £6.95 |
| <i>Served with homemade Guinness wheaten bread.</i> | |
| Honey Chilli Chicken (2,11*,13) | £7.95 |
| <i>Crispy chicken in a sticky honey-chilli glaze, rocket tossed in kecap manis dressing & crushed peanuts.</i> | |

MAINS

Honey Chilli Chicken (2,11*,13) £17.95

Crispy chicken in a sticky honey-chilli glaze, rocket tossed in kecap manis dressing & crushed peanuts. Skinny fries.

Beer-Battered Fish & Chips (2*,4*,5) £17.95

Fresh haddock in crisp golden batter, chunky chips, tartare sauce & mushy peas.

Gray's Beef Burger (2*,4*,7) £18.95

Roasted thyme & garlic mayonnaise, smoked bacon, lettuce, tomato & smoked Irish cheddar, brioche bap, triple-cooked chunky chips & coleslaw.

Causeway Coast Seafood Chowder (1,2*,3,5,7,14) £18.95

Rich seafood chowder, smoked bacon crumb, crispy leek & homemade wheaten bread.

McKay's Salt-Aged Sirloin Steak (10oz) ★ (7*,14) £30.95

Fried onions & mushrooms, roasted cherry tomatoes & triple-cooked chips. £12 supplement with the set menu.

Chicken Supreme (1,7,14*) £21.95

Roast chicken supreme, potato fondant, silky cauliflower purée, curried coconut jus & charred tenderstem broccoli.

Beef Bourguignon (7,14) £21.95

Tender Irish beef slow-braised in red wine with smoked bacon, shallots, mushrooms, heritage carrots and aromatic herbs. Buttery mash, braised red cabbage, glazed heritage carrots.

Roast Duck Breast (7,14*) £23.95

Celeriac purée, braised red cabbage, glazed heritage carrots, crispy black kale & duck jus. £2 supplement with the set menu.

Pan-Seared Smoked Haddock (5,7*,9*) £23.95

Potato fondant, parsnip purée, cider & wholegrain mustard velouté, pickled apple, charred baby leek, chive oil & dill.

SIDES • £4.95

Triple-Cooked Chips

Tossed Salad (9*)

Garlic Fries (7)

Creamy Mash (7)

Skinny Fries

Champ (7)

Sweet Potato Fries

Roasted Root Vegetables (7)

★ 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