

A la Carte Dinner Menu

Cauliflower Velouté – Roast Cauliflower – Black Truffle & Brown Chicken Emulsion 7,9,12
€8.50

Oak Smoked Gubbeen & Onion Tartlet – Soused Onion – Candied Walnuts –
Fine Herb Salad 1,3,7,8,10
€10.50

Salmon Pastrami – Beetroot Salad – Sheep’s Curd – Charred Clementine Dressing 1,4,7,10
€13

Redcastle Smoked Chicken Salad – Baby Gems – Shaved Parmesan – Crispy Bacon – Creamy
House Dressing – Garlic Croute 1,3,7
€9.50

Seared “Kilkeel” Scallops – Confit Rabbit Leg – Caper & Raisin – Pickled Carrot 1,3,7,9,10,12,14
€13.50 (€8.50 Inclusive Dinner Menu Supplement)

Braised Pork Cheek “Bourguignon” - Celeriac Puree – Pork Crackling – Apple 9,10,12
€11.50 (€6.50 Inclusive Dinner Menu Supplement)

Chicken Liver Parfait – Onion Marmalade – Toasted Sour Dough – Sherry Caramel 1,3,7,10,12
€11.50

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Allergens: 1 Wheat2Crustaceans3Eggs4Fish5Peanuts6Soybeans7Milk8Nuts Namely9Celery10Mustard
11Sesame Seeds12Sulphur Dioxide13Lupin14Molases

Main Courses

Breast of Free-Range Chicken – Roast Butternut Squash – Sage – Macaroni & Cheese Fritter –
Hazelnut Jus 1,3,7,8,9,12
€20

“The Edge” Glazed Daube of Beef – Jerusalem Artichoke – Cavolo Nero –
Smoked Bone Marrow 7,9,12
€23

Pan Fried “Greencastle” Cod – Roast Onion Puree – Romanesco – White Bean & Bacon –
Chive Cream 4,12
€26.50

Roast Butternut Squash – King Oyster – Sage & Chestnut Rigatoni –
Salt Cured Hens Yolk 1,3,12
€17

Wild Mushroom & Creamed Leek Pithivier – Winter Vegetables – Black Garlic Velouté 1,3,7,12
€18

Wicklow Pheasant – Roast Parsnip – Brussel Sprout – Chestnut –
Pancetta & Lentil Jus 7,8,9,12
Subject To Availability, May Contain Shot
€29.50 (€8.50 Inclusive Dinner Menu Supplement)

Ras el Hanout Spiced Monkfish – Baba Ganoush – Charred Scallion Salsa Verdi – Salsify –
Yuzu 4,10,11
€28.50 (€7.50 Inclusive Dinner Menu Supplement)

Chargrilled Aged Irish Sirloin Steak – Thyme Roasted Field Mushroom – Confit Tomato –
Brandy Peppercorn Cream 12,
€33.50 (€13.50 Inclusive Dinner Menu Supplement)

All main courses served with a selection of seasonal vegetables and potatoes

**Our Beef is sourced in Ireland and Northern Ireland.
Prices are inclusive of VAT at the current rate.**

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11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molasses

Desserts

Sticky Toffee Pudding – Butterscotch – Banana & Toffee Pop-Corn Ice-Cream 1,3,7
€8.50

Cherry & Almond Financier – Mulled Berry Ripple Ice-Cream – Eggnog Espuma 1,3,7,8
€8.50

Irish Whiskey & Oat Crème Brulee – Malt Cracker 1,3,7,
€8.50

Vanilla Creamed Rice Pudding – Caramelised Pear – Walnut Granola – Maple Ice-Cream 1,3,7,8
€8.50

Hot Chocolate Fondant – Pistachio Brittle – Pistachio Ice-Cream 1,3,7,8
€9.50 (€3.50 Inclusive Dinner Menu Supplement)
(Please Allow 15 Minutes Cooking Time)

White Chocolate & Passion Fruit Cheesecake – Coconut Meringue –
Black Sesame Ice-Cream 1,3,7,11
€9.50 (€3.50 Inclusive Dinner Menu Supplement)

Selection of Irish & Continental Cheeses, Pear Chutney, Biscuits 1,3,11
€13.50 (€7.50 Inclusive Dinner Menu Supplement)

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11Sesame Seeds**12**Sulphur Dioxide**13**Lupin**14**Molases