

Dinner Inclusive Menu

Starters

Tomato & Roast Red Pepper Soup, Marinated Feta, Olive “Brighter Gold” Rapeseed Oil 1,7,9

Roast Chicken Salad, Baby Gems, Shaved Parmesan, Crispy Bacon, Creamy House Dressing,
Garlic Croute 1,3,7

“Fivemiletown” Goats Cheese, Pickled Beetroot Salad, Walnut & Oat Granola 1,7,8

Chicken Liver Parfait, Rhubarb & Ginger, Ciabatta Croute 1,3,7,10

Main Courses

Breast of Free Range Chicken, Black Garlic, Confit Tomatoes, Basil Puree, Polenta Fritter,
Pan Juices 1,3,12

“The Edge” Glazed Daube of Beef, Roast Shitake, Scallion, Smoked Onion Puree,
Truffle Jus 9,12

Pan Fried “Greencastle” Cod, Parsley Root Puree, Buttered Tenderstem Broccoli, Glazed
Chicken Wings, Thyme Jus 4,7

Risotto of Sweetcorn & Shitake, Manchego Cheese, Rocket & Salted Sunflower Seeds 7,10

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

Desserts

Muscovado Sugar Crème Brulee, Toasted Oat & Coconut Biscuit 1,3,7

Warm Orange Polenta Cake, Extra Virgin Olive Ice Cream, Crystallised Thyme,
Cardamom Custard 1,3,7

Vanilla Creamed Rice Pudding, Summer Fruits & Elderflower Compote, Frosted Almonds 7,8

Strawberry, Fromage Frais & White Chocolate Cheesecake, Macerated Strawberries, Rose
Water & Hibiscus Sorbet, Scheszwan Pepper Meringue 1,3,7

Our Beef is sourced in Ireland and Northern Ireland



Allergens: 1 Wheat 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts Namely 9 Celery 10 Mustard
11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molleses

A la Carte Dinner Menu

Starters

Tomato & Roast Red Pepper Soup, Marinated Feta, Olive “Brighter Gold” Rapeseed Oil 1,7,9
€8

Seared “Kilkeel” Scallops, Clonakilty Black Pudding, Peas, Salsa Verde, Pickled Shallots 1,8,14
€13 (€8 Inclusive dinner menu supplement)

Roast Chicken Salad, Baby Gems, Shaved Parmesan, Crispy Bacon, Creamy House Dressing,
Garlic Croustade 1,3,7
€9

Braised Pork Belly, Smoked “Lough Neagh” Eel, Celeriac, Apple & Grape 4
€11 (€6 Inclusive dinner menu supplement)

“Fivemiletown” Goats Cheese, Pickled Beetroot Salad, Walnut & Oat Granola 1,7,8
€10

“Burtonport” Crab Salad, Peach, Avocado & Cucumber, Toasted Sourdough 1,2,10
€13 (€8 Inclusive dinner menu supplement)

Chicken Liver Parfait, Rhubarb & Ginger, Ciabatta Croustade 1,3,7,10
€11

Awarded Best Hotel Restaurant Ulster 2018 by YesChef



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Main Courses

Breast of Free Range Chicken, Black Garlic, Confit Tomatoes, Basil Puree, Polenta Fritter,
Pan Juices 1,3,12

€19

“The Edge” Glazed Daube of Beef, Roast Shitake, Scallion, Smoked Onion Puree,
Truffle Jus 9,12

€21

Fillet of Pork & Confit Belly, Bacon Jam, Grilled Hispi, Mustard, Dill & Cornichons 7,12
€25 (€5 Inclusive dinner menu supplement)

“Greencastle” Hake, Salted Hake Brandade, Buttered Samphire, White Bean, Mussel &
Fennel Veloute 1,4,12

€25 (€4 Inclusive dinner menu supplement)

Cannon of “Inishowen” Lamb, Crispy Lamb Nugget, Miso Glazed Aubergine,
Wild Garlic Puree 1,3,6,12

€28 (€8 Inclusive dinner menu supplement)

Pan Fried “Greencastle” Cod, Parsley Root Puree, Buttered Tenderstem Broccoli, Glazed
Chicken Wings, Thyme Jus 4,7,12

€24

Wild Mushroom & Creamed Leek Pithivier, Seasonal Vegetables,
Chive Vinegar Veloute 1,3,10,12

€16

Risotto of Sweetcorn & Shitake, Manchego Cheese, Rocket & Salted Sunflower Seeds 7,10

€15

Chargrilled Aged Irish Sirloin Steak, Thyme Roasted Field Mushroom, Parsley Butter,
Brandy Peppercorn Cream 12

€32 (€12 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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Allergens: 1 Wheat 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts Namely 9 Celery 10 Mustard
11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molleses

Desserts

Hazelnut & Chocolate Parfait, Caramelised Banana, Salt Caramel, Toffee Popcorn 3,7,8
€8 (€3 Inclusive dinner menu supplement)

Muscovado Sugar Crème Brulee, Toasted Oat & Coconut Biscuit 1,3,7
€7

Warm Orange Polenta Cake, Extra Virgin Olive Ice Cream, Crystallised Thyme,
Cardamom Custard 1,3,7
€7

72% Chocolate Delice, Passion Fruit & Star Anise Sorbet, Caramelised Puff Pastry 1,3
€8 (€3 Inclusive dinner menu supplement)

Vanilla Creamed Rice Pudding, Summer Fruits & Elderflower Compote, Frosted Almonds 7,8
€7

Strawberry, Fromage Frais & White Chocolate Cheesecake, Macerated Strawberries, Rose
Water & Hibiscus Sorbet, Schezwan Pepper Meringue 1,3,7
€7

Selection of Irish & Continental Cheeses, Pear Chutney, Biscuits 1,3,11
€12 (€7 Inclusive dinner menu supplement)

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