



PERCY FRENCH

AT SLIEVE DONARD

Soup of the Day

Served with an Irwins Nutty Crust Loaf

Homemade Ballybrie Wedge

Coated in a Irwin's Soda Bread Crust served with Cranberry Puree.

Chicken Liver Pâté served on toasted Soda Bread

With Rocket and Red Onion garnish and spiced Pear Chutney

Classic Caesar Salad

Baby gem, crispy bacon, Croutons, Caesar Dressing and Parmesan



Stuffed Northern Irish Chicken

served with Gracehill Black Pudding, champ Croquette. Creamed leeks and pan jus

Glenarm shorthorn Daube of Beef 10 oz

Slow Braised Daube of Beef served in a Red Wine, Mushroom and Onion Jus served with Causeway chips.

Murgh Malai Curry

Northern Irish chicken Breast. Marinated and slowly cooked in a rich creamy masala sauce, Served with vegetable Biryani Rice and a crispy Poppadom Cone

Duo of County Down Pork

Traditional Breed Pork Loin and Slow Roasted Belly of Pork served with Savoy Cabbage, with homemade Champ Croquette and Armagh Cider Apple Sauce

Baked Glenarm Organic Salmon Fillet

Served with Basil mash, Steamed Broccoli and Sun Dried Tomato Tapenade

Homemade Fish and Chips

Haddock (in season), lightly battered and served with pea purée and Hand Cut Chips

Please ask your waiter about our vegetarian options



Banoffee

Layers of Toffee and Banana on a Biscuit Base served with Fresh Cream

Lemon and raspberry Tarte

Served with Crème Fraîche and Raspberry Coulis

Sticky Toffee Pudding

Served with Toffee sauce and Glastry Farm Vanilla Bean Ice Cream

Glastry Farm Ice-Cream Slider

Layered Ice-Cream Terrine made with 3 locally produced Glastry Farm Ice-Creams – Heavenly Chocolate, Yellowman, Honeycomb and Lavender and Raspberry, on a light Vanilla Sponge Base with a Berry Compote