



PERCY FRENCH

AT SLIEVE DONARD

Soup of the Day

Served with an Irwin's Wheaten Bread

Homemade Ballybrie Wedge

Coated in Irwin's Soda Bread Crust served with Cranberry Sauce

Chicken Liver Pâté served on toasted Soda Bread

With Rocket and Red Onion garnish and Red Onion Marmalade

Classic Caesar Salad

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



Hannan's Northern Irish Himalayan Salt Aged Sirloin Steak 10oz (£10 supplement)

Served with Onion Rings, Flat Mushroom, Tomato, Hand Cut Chips
and a Peppercorn Sauce

Hannan's Glenarm Daube of Beef 10oz

Slow Braised Daube of Beef served in a Red Wine, Mushroom and Onion Jus served with
Creamy Mash and Seasonal Root Vegetables two ways

Classic Chicken Curry

Irish Chicken Breast, marinated and slowly cooked in a rich Masala Sauce, served with Boiled Rice, Flat Bread
and Coriander Yogurt

Homemade Steak and Guinness Pie

Traditional Pastry Pie served with Creamy Mash and Seasonal Vegetables and a rich Pan Gravy

Glenarm Salmon Fillet wrapped in Parma Ham

Served with Spring Onion Mash and Homemade Tomato Salsa

Rigatoni Pasta

Mixed with Heritage Cherry Tomatoes, Basil and Garlic



Pecan and Walnut Tart

Served with Fresh Cream

Raspberry and White Chocolate Cheesecake

Served with Fresh Cream

Bramley Apple and Salted Caramel Sponge

Served with Glastry Farm Vanilla Bean Ice Cream

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