

Starters



Fresh Lobster Bisque - £6.50

With Shot of Irish Whiskey

Classic Old Inn Prawn Cocktail - £5.50

With Spiced Apple, Mixed Leaves & Marie Rose Sauce

Ballotine of Chicken - £6.95

Foie Gras, Snails, Cider Soaked Raisins, Smoked White Balsamic Dressing

Crispy Pork Belly - £5.95

Celeriac Purée, Haricot Vert, Quails Eggs, Tomatoes, Black Olives

Seared Sea Scallops - £7.50

Clonakilty Black Pudding, Orange, Fresh Tarragon Reduction

(v) Garganelli - £5.25

Fresh Basil, Wild Melange Mushrooms, Truffle Cream

Carpaccio of Venison - £6.95

Creamed Strawberry, Black Pepper Mesclun Salad, Parmesan Tuile

Chicken Liver Parfait - £6.25

Port Wine Jelly, Toasted Ginger Bread

Salad of Goats Cheese - £5.95

Pickled Beetroot, Roast Walnuts, Extra Virgin Oil

(v) Old Inn Melon Plate - £5.95

With Chef's Sorbet



All served with Freshly Baked Breads, Unsalted Butter & Tapenade

Main Courses



Seared Fillet of Chicken - £12.50

With Baked Sweet Potato, Roasted Peanuts, Broccoli, Smoked Bacon

Char-Grilled Irish Venison Fillet - £16.95

Date Purée, Baby Comber Potatoes, Roast Walnuts, Local Cabbage, Almond Sauce

Roast Halibut - £16.50

With Caper and Raisin Purée, Fennel Salad and Curried Cauliflower Velouté

Char-Grilled Pork Fillet - £15.75

Marinated Banana, Pickled Mushrooms and Espresso Sauce

28 Day, Dry Aged Sirloin Steak - £19.00

With a Potato and Gruyère Cheese Croquette, Madeira Sauce

Roast Monkfish Tail - £16.95

Wrapped in Parma Ham, Goats Cheese, Bacon Gnocchi, Red Pepper, Tomato Sauce

Rack of Irish Lamb - £17.50

Aubergine Purée, Courgette Chips, Anchovies and Rosemary Sauce

Slow Roast Duck - £17.50

Marinated Cherries, Snap Peas, Bean Sprouts, Char-Grilled Red Onion

Seared Medallions of Beef - £22.50

White Wine Purée, Cognac, Peppercorns

(v) Risotto of Avocado Curry - £12.50

Clandeboye Yoghurt and Coconut Cream



Side Orders: £2.95 each

Seasonal Vegetables, Hand Cut Chips, Garlic Fries, Champ, Peppercorn Sauce, Sauté Mushrooms, Shoe String Onions, Classic Salad

Desserts



Assiette of Ice Creams - £3.95

Fresh Raspberries, Homemade Shortbread - £4.50
With a Blackcurrant sorbet

Chocolate Délice - £4.50
With White Chocolate Ice-Cream

Lemon Iced Parfait - £4.50
Fresh Orange and Sauce Anglaise

Classic Vanilla Crème Brûlée - £4.95
With Tuile Biscuit

Selection of Irish and Continental Cheeses - £6.00
Grapes and Biscuits



Hot Beverage Selection



Espresso - £2.25

Short, strong and a taste to revive your soul

Macchiato - £2.25

A light touch of foamed milk to soften the espresso

Cappuccino - £2.50

Made to Italian strength, garnished with chocolate

Café Latte - £2.65

The velvety smooth milk hides a serious coffee flavour

Americano - £2.25

A clean, crisp flavour, the quintessential after dinner coffee

Hot Chocolate - £2.50

So smooth and just a little wicked

Tea Selection - £1.95

*Breakfast, Earl Grey, Green, Peppermint, Decaffeinated,
White, Fruit, Lemon & Ginger*



Some items may contain nuts or nut extract. Please inform your server if you have any nut or food allergies.

*Executive Head Chef
Neill Graham*