



A La Carte at The Old Inn

Served between 6.30pm and 10.00pm

Starters

Freshly Baked Breads 	4.50
<i>Olive Tapenade, Red Pepper & Feta, Aged Balsamic & Olive Oil</i>	
Soup 	4.95
<i>Seasonal Soup with Freshly Baked Breads</i>	
Warm Winter Salad	6.95
<i>Glazed Sweet Potato, Chantenay Carrots, Pumpkin, Butternut Squash and Parsnips</i>	
Parfait	7.20
<i>Chicken Liver Parfait, Spiced Plum Compote, Sourdough Roll</i>	
Classic Prawn Cocktail	8.95
<i>Prawns, Marie Rose Sauce, Wheaten Bread, Sliced Apple, Tomato Sauce</i>	
Scallops	9.75
<i>Seared Scallops, Cauliflower, Apple and Elderflower, Confit Pork Belly, Black Pudding Crumb</i> <i>(£3.00 Supplement per Person for Guests Dining from our Dinner B&B Package)</i>	
Goats Cheese	6.50
<i>Local Goats Cheese, Carrot Jam, Candied Walnuts, Filo Pastry</i>	
Woodpigeon	9.50
<i>Irish Woodpigeon Breast, Pearl Barley Risotto with Rainbow Beets</i> <i>(£3 Supplement per Person for Guests Dining from our Dinner B&B Package)</i>	

The Indulgence Package

3 course dinner for two in the Lewis restaurant with a bottle of house wine, Cocktail each, an overnight stay and full Irish breakfast the following morning.

From £180.00 per couple

Terms & Conditions Apply, Please Ask your Server For More Information

TO BOOK TEL: 028 9185 3255 OR BOOK DIRECT AT RECEPTION

Main Courses

Chicken Supreme	16.95
<i>Herb Roasted Chicken Supreme, Butternut Squash Gnocchi, Jerusalem Artichoke, Pickled Red Onion, Red Wine Jus</i>	
Venison	24.95
<i>Saddle of Venison, Venison Pie, Salsify, Parsnip & White Chocolate Puree, Onion Ash, Blackberry & Juniper Jus (£3 Supplement per Person for Guests Dining from our Dinner B&B Package)</i>	
Beef Feather Blade	17.85
<i>48 Hour Slow Braised Beef, Roast Onion Puree, Sprouting Broccoli, Champ</i>	
Sea Bass	17.50
<i>Sea Bass, Tomato and Chickpea Dahl, Homemade Yoghurt and Shallot Bhajis</i>	
Hake	17.25
<i>Lemon & Herb Crusted Hake Fillet, Winter Ratatouille, Beurre Blanc</i>	
Butternut Squash Gnocchi	12.75
<i>Butternut Squash Gnocchi, Pickled Shallots, Crispy Sage, Parsley</i>	
Local Fish of the Day	£Market
<i>Fish of the Day, Please ask your server for details</i>	

From The Grill

The below Steaks are served with: Onion Rings, Baked Tomato, Mushroom, Triple Cooked Chips and a choice of Sauces: Peppercorn Sauce, Béarnaise Sauce or Garlic Butter.

Sirloin	24.50
<i>10oz. Irish Beef (£3 Supplement per Person for Guests Dining from our Dinner B&B Package)</i>	
Fillet	28.00
<i>8oz. Irish Beef (£6 Supplement per Person for Guests Dining from our Dinner B&B Package)</i>	

Side Orders

*Triple Cooked Chips/Skinny Fries with Truffle Mayo/New Potatoes 3.95
Chefs Vegetable Selection 3.95, Winter Ratatouille 3.95
Sautéed Mushrooms 3.95, Seasonal Salad 4.95
Creamy Mashed Potato 3.95, Champ 3.95*

Please Inform Staff If You Have Food Allergies Or Dietary Requirements.
We Cannot Guarantee That Our Foods Have Been Prepared In A Nut Free or GM Free Environment.
An Allergen Sheet Is Available Upon Request.