

STARTERS

Freshly Baked Breads <i>Homemade Guinness Wheaten, Focaccia Bread, Basil Pesto, Fresh Country Butter, Olive Oil & Balsamic</i>	V, GFO	4.95
Seasonal Soup of the day <i>Freshly Baked Breads</i>	GFO, V	6.95
Ham Hock Terrine <i>Brioche Toast, Apple & Sultana Chutney</i>	GFO	8.50
Ultimate Prawn Cocktail <i>Atlantic Cold Water Prawns, Compressed Lime Cucumber, Avocado, Marie Rose Sauce & Guinness Wheaten</i>	GFO	8.95
Classic Moules Marinière <i>Rope Grown Strangford Lough Mussels, Shallots, Garlic, Herbs, White Wine Cream & Crusty Bread</i>	GFO	9.50
Duck Bon Bon <i>Napa Slaw, Soy & Sesame Dressing</i>	GF	7.95
Gin Cured Salmon <i>Beetroot, Compressed Lime Cucumber, Earl Grey & Apple Puree, Samphire</i>	GF	7.95

V – Vegetarian, Ve – Vegan, GF – Gluten Free, GFO – Gluten Free Option
 A full list of allergens is available on request.
 A full vegetarian and vegan menu is available.
 A discretionary charge of 10% will be added to bills for parties of 6 or more.

MAIN COURSE

Roast Curried Monkfish <i>Coriander & Coconut Scented Rice, Sautéed Pak Choi, Curry Sauce</i>	GF	18.00
Pan Seared Salmon Fillet <i>Samphire, Cockle Veloute, Creamy Mash</i>	GF	17.00
Slow Cooked Beef Feather Blade <i>Creamy Mash, Winter Roast Roots, Caramelized Pearl Onions, Mushrooms, Red Wine Sauce</i>	GF	17.95
Butter Roast Corn Fed Fillet of Irish Chicken <i>Potato Gratin, Creamed Savoy Cabbage, Tenderstem Broccoli, Chicken Jus</i>	GF	16.95
Beetroot, Thyme & Roast Jerusalem Artichoke Risotto	V	12.95
Roast Breast Of Duck <i>Braised White Cabbage, Juniper & Garlic, Fondant Potato, Thyme Jus</i>	GF	16.95

EXTRA MATURE GRASS FED IRISH STEAKS

Sirloin Steak 10oz (£3.50 Supplement per Person for Guests Dining from our Dinner B&B Package)	GFO	27.95
Fillet Steak 8oz (£6.50 Supplement per Person for Guests Dining from our Dinner B&B Package)	GFO	31.00

Both Served With Triple Cooked Chips, Onion Rings, Confit Tomato, Portobello Mushrooms, Choice of Béarnaise, Peppercorn Sauce or Garlic Butter Sauce

Side Orders

*Triple Cooked | Chips Skinny Fries | Baby Boiled Potatoes 3.95
 Chefs Vegetable Selection | Sautéed Mushrooms 3.95
 Buttery Mashed Potato | 'Proper' Champ 3.95
 Creamed Spinach 4.75 | Baby Caesar Salad 4.95*

DESSERT

Honey and Thyme Panna Cotta <i>Oatmeal Tuiles, Champagne and Raspberry Jelly</i>	GFO, V	6.50
Sticky Toffee Pudding <i>Toffee Sauce, Salted Caramel Ice Cream</i>	V	6.50
Spiced Pineapple Carpaccio <i>Winter Berries, Raspberry Sorbet</i>	GF, Ve	6.50
Rice Pudding <i>Full Cream Baked Rice Pudding, Winter Plum Compote</i>	GF, V	6.50
Dark Chocolate and Orange Marquis <i>Vanilla Sauce, Orange Gel</i>	GF, V	6.50
Sorbet Platter <i>Gin & Tonic Sorbet, Raspberry Sorbet, Green Apple Sorbet, Fresh Berries.</i>	GF, V	6.50
Cheese Selection <i>Crackers & Chutney</i>	V	8.95



After Dinner Drinks

Taylor's Late Bottle Vintage Port , 50ml	5.25
Irish Coffee , 35ml Bushmills	6.50
Bailey's Hot Chocolate , 50ml Bailey's Irish Cream Liqueur	6.00
Espresso Martini	7.95
Limoncello	4.00



The Old Inn, Crawfordsburn

A La Carte Dining 18:30 – 22:00

The Old Inn stands on one of Ireland's most ancient highways leading from Holywood Priory to the Parent Abbey at Bangor, founded by St. Comgall as a University in 570 AD. Part of the student's discipline in the ancient colleges of Bangor included the grinding of his own meal supply and for this purpose he was given a quern grindstone carved from the sign of the cross, one of which is to be seen in the Hall of The Old Inn. Many other treasures from the past are preserved in Bangor Castle and Bangor Abbey.

The thatched portion of The Old Inn is the most ancient and was formed circa 1600 AD, about the close of the reign of Queen Elizabeth I. Records show this building to be standing in its present form since 1614.