

## STARTERS

<b>Freshly Baked Breads</b> <i>Olive Tapenade, Tomato Pesto &amp; Aged Balsamic, Olive Oil</i>	V	<b>4.50</b>
<b>Chef's Soup</b> <i>Seasonal Soup with Freshly Baked Breads</i>	GFO	<b>6.00</b>
<b>Bangor Bay Crab Mayonnaise</b> <i>Roast Red Pepper &amp; Tomato Ketchup, Avocado Purée, Squid Ink Tuile, Filo Pastry Shard</i>	GFO	<b>9.50</b>
<b>Iona Farm Beetroot Carpaccio</b> <i>Whipped Five Mile Town Irish Goats Cheese, Carrot relish, Garlic Croutons</i>	GFO/V	<b>7.50</b>
<b>Freshly Prepared Local Fishcake</b> <i>Wilted Greens, Citrus Hollandaise</i>		<b>8.00</b>
<b>Barbeque Pulled Pork Bon-Bons</b> <i>Roast Pak Choi, Soy &amp; Chilli Glaze</i>		<b>7.50</b>
<b>Classic Prawn Cocktail</b> <i>North Atlantic Prawns, Marie Rose Sauce, Wheaten Bread, Apple, Tomato Sauce</i>	GFO	<b>8.95</b>

V – Vegetarian, Ve – Vegan, GF – Gluten Free, GFO – Gluten Free Option  
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 bill for parties of 6 or more

## MAIN COURSE

<b>Pan Roast Cherry Valley Duck Breast</b> <i>Sweet Potato, Burnt Peach Purée, Tenderstem Broccoli, Red Wine &amp; Thyme Reduction</i>	GF	<b>21.50</b>
<b>Pork Fillet &amp; Slow Cooked Belly</b> <i>Buttered Baby Corn, Sweetcorn Purée, Charred Courgette, Potato Gratin, Apricot Chutney, Provençale Jus</i>	GF	<b>17.50</b>
<b>Baked Fillet of Smoked Cod</b> <i>Crushed Rooster Potatoes, Asparagus, Tempura Green Beans, Chorizo &amp; Herb Butter</i>	GFO	<b>19.50</b>
<b>Pan Fried Hake</b> <i>Sun Dried Tomato Gnocchi, Samphire, Mussel Chowder, Basil Oil</i>		<b>21.50</b>
<b>Roast Chicken Supreme</b> <i>Fondant Potato, Crispy Streaky Bacon, Chargrill Baby Gem, Roast Garlic Béarnaise</i>	GFO	<b>16.95</b>
<b>Sweetcorn &amp; Chilli Risotto</b> <i>Fresh Coriander &amp; Herb Oil</i>	VE	<b>15.25</b>
<b>10oz Irish Sirloin Steak</b> <i>Portobello Mushroom, Baked tomato, Onion Rings, Chips &amp; Pepper Sauce</i>	GFO	<b>26.95</b>

### Side Orders

<i>Triple Cooked Chips   Skinny Fries   Baby Boiled Potatoes Champ   Chef's Vegetable Selection   Onion Rings House Salad, Dijon Dressed   Sautéed Mushrooms</i>	<b>3.95</b>
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## DESSERT

**Baked Custard Tart** 6.50  
*Poached Rhubarb & Fresh Cream*

**Chargrilled Pineapple** GF/VE 5.50  
*Dark Rum & Chilli Syrup, Coconut Sorbet*

**Pimm's & Lemonade Jelly** GF/VE 6.00  
*Fresh Strawberries, Lime Syrup, Cucumber & Mint Sorbet*

**Chocolate Delice** GF 6.50  
*Fresh Blackberries, Honeycomb, Chantilly Cream*

**Buttermilk Panna Cotta** GF 5.50  
*Hazelnut Brittle, Blackberry Compote*

**Selection of Artisan Cheeses** GFO 8.50  
*Ballylisk Brie, Bandon Vale Cheddar, Cashel Blue, Spiced Apple Chutney, Assortment Crackers*



### After Dinner Drinks

**Taylor's Late Bottle Vintage Port, 50ml** 5.50  
**Irish Coffee, 35ml Bushmills** 6.50  
**Bailey's Coffee, 50ml Bailey's Irish Cream Liqueur** 6.00  
**Calypso Coffee, 25ml Tia Maria** 7.00  
**Café Royale, 25ml Hennessy Brandy** 7.50

*the old inn*  
CRAWFORDSBURN  
EST. 1614



A La Carte Dining 18:30 – 22:00

The Old Inn, Blending the sophistication of a modern, award winning 4 Star Hotel with the traditional trappings of an historic coaching inn dating back to 1614.

At time of printing all indoor drinking guests must purchase a meal to a value of £9 per person or more. Outdoor drinking does not require a meal to be purchased.

We hope to serve you in a safe and efficient manner, we appreciate your patience and understanding as we adapt our normal service to meet the current legislation and safety guidance.