

## STARTERS

<b>Homemade Seasonal Soup Of The Day</b> <i>Freshly Baked Bread</i>	GFO	<b>6.95</b>
<b>Chicken Liver Parfait</b> <i>Red Onion Marmalade, Toasted Brioche, Cherry Gel</i>	GFO	<b>8.95</b>
<b>Classic Prawn Cocktail</b> <i>Marie Rose Sauce, Apple, Guinness Wheaten Bread</i>	GFO	<b>9.95</b>
<b>Goats Cheese Terrine</b> <i>Textures of Beetroot, Candied Walnuts, Apple Gel</i>	GF	<b>7.95</b>
<b>Freshly Prepared Fish Cake</b> <i>Braised Leeks, Citrus Hollandaise</i>		<b>7.95</b>
<b>Wild Mushroom and Tarragon Arancini</b> <i>Artichoke Crisps, Dressed Rocket, Truffle Emulsion</i>		<b>7.95</b>
<b>Braised Ham Hock Salad</b> <i>Capers, Watercress, Pickled Shallots, Parsley Mayonnaise</i>	GF	<b>7.95</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>Roast County Antrim Turkey and Ham</b> <i>Pork, Sage and Onion Bon-Bon, Creamy Mash, Duck Fat Roast Potatoes, Seasonal Vegetables, Rich Gravy</i>	GFO	<b>19.95</b>
<b>12 Hour Braised Blade of Irish Beef</b> <i>Creamy Champ, Roast Carrots, Crispy Kale, Guinness Gravy</i>	GF	<b>19.95</b>
<b>Butter Roasted Venison Haunch</b> <i>Shoulder Bon-Bon, Leek and Parmesan Rosti, Sticky Red Cabbage, Confit Shallot, Thyme Jus</i>	GFO	<b>24.95</b>
<b>Pan Fried Cod Fillet</b> <i>Artichoke, Lyonnaise, Charred Broccoli, Red Wine Sauce, Truffle Oil</i>	GF	<b>18.95</b>
<b>Slow Roast Pork Belly</b> <i>Celeriac Fondant, Colcannon Croquette, Braised Fennel, Spiced Apple Chutney</i>	GFO	<b>18.95</b>
<b>Roast Supreme of Free Range Chicken</b> <i>Wild Mushrooms, Crispy Bacon, Puy Lentils, Parmentier Potatoes</i>	GF	<b>18.95</b>
<b>10oz Irish Sirloin Steak</b> <i>Portobello Mushroom, Baked tomato, Onion Rings, Chips &amp; Pepper Sauce</i>	GFO	<b>28.95</b>

### Side Orders

<i>Triple Cooked Chips   Skinny Fries   Baby Boiled Potatoes Champ   Chef's Vegetable Selection   Onion Rings House Salad   Sautéed Mushrooms</i>	<b>4.50</b>
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## DESSERT

<b>Traditional Christmas Pudding</b> <i>Spiced Brandy Anglaise</i>	<b>6.80</b>
<b>Chocolate and Hazelnut Tart</b> <i>Praline Cream</i>	<b>7.25</b>
<b>Sticky Toffee Pudding</b> <i>Butterscotch Sauce, Salted Caramel Ice Cream</i>	<b>7.25</b>
<b>Tonka Bean Cheesecake</b> <i>Spiced Plums, Ginger Coated Ice Cream</i>	<b>6.80</b>
<b>Irish Coffee Panna Cotta</b> <i>Shortbread Crumble, Burnt Orange Gel</i>	GFO <b>6.80</b>
<b>Selection of Irish Cheeses</b> <i>Apple Chutney, Celery, Grapes, Biscuits</i>	GFO <b>9.00</b>



### After Dinner Drinks

<b>Taylors Late Bottle Vintage Port, 50ml</b>	<b>5.50</b>
<b>Irish Coffee, 35ml Bushmills</b>	<b>6.00</b>
<b>Bailey's Coffee, 50ml Bailey's Irish Cream Liqueur</b>	<b>5.50</b>
<b>Calypso Coffee, 25ml Tia Maria</b>	<b>6.50</b>
<b>Café Royale, 25ml Hennessy Brandy</b>	<b>7.00</b>

*the old inn*  
CRAWFORDSBURN  
EST. 1614



*A La Carte Dining 18:00 – 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.*