

## STARTERS

<b>Freshly Baked Breads</b> <i>Homemade Guinness Wheaten, Rosemary &amp; Sea salt Focaccia Breads, Basil Pesto, Fresh Country Butter, Olive Oil &amp; Balsamic</i>	<b>4.95</b>
<b>Seasonal Soup of the day</b> <i>Freshly Baked Breads</i>	<b>6.95</b>
<b>Chicken Liver Parfait</b> <i>Sourdough Toast, Apple Chutney</i>	<b>8.50</b>
<b>Ultimate Prawn Cocktail</b> <i>Atlantic Cold Water Prawns, Compressed Lime Cucumber, Avocado, Marie Rose Sauce &amp; Guinness Wheaten</i>	<b>8.95</b>
<b>Classic Moules Marinière</b> <i>Rope Grown Strangford Lough Mussels, Onion, Garlic, Herbs, White Wine Cream &amp; Crusty Bread</i>	<b>9.50</b>
<b>Winter Wood Pigeon Breast</b> <i>Blueberry Jus, Beetroot Purée, Apple &amp; Endive Salad, mushrooms. (£4 Supplement per Person for Guests Dining from our Dinner B&amp;B Package)</i>	<b>12.50</b>
<b>Gin Cured Salmon</b> <i>Marinated Candied Beetroot, Compressed Lime Cucumber, Earl Grey &amp; Apple Puree, Samphire</i>	<b>7.95</b>

### **Luxury Valentine's Package**

(Available 13<sup>th</sup> – 16<sup>th</sup> February)

Spend this Valentines relaxing in front of one of our many open fires.

This Luxury package includes:

Chilled Bottle of Prosecco on arrival.

Rose Petal Turndown & Old Inn Souvenir Chocolate Box

4 Course Valentines Menu in our award winning Lewis Restaurant with bottle of house wine.

**From £190 per Couple**

## MAIN COURSE

<b>Pan Seared Seabass Fillet</b> <i>Cauliflower Purée, Sautéed Red Chicory, Shallots, Green Beans, Red Wine Sauce</i>	<b>19.95</b>
<b>Miso Glazed Salmon Fillet</b> <i>Stir Fried Asian Greens, Fragrant Jasmine Rice, Miso Broth</i>	<b>17.50</b>
<b>Slow Cooked Beef Feather Blade</b> <i>Creamy Mash, Winter Roast Roots, Caramelized Pearl Onions, Mushrooms, Red Wine Sauce</i>	<b>17.95</b>
<b>Roast Corn Fed Irish Chicken</b> <i>Dauphinoise Potatoes, Buttered Curly Kale, Baby Carrots, Chicken Jus</i>	<b>16.95</b>
<b>Beetroot, Thyme &amp; Roast Jerusalem Artichoke Risotto</b>	<b>12.95</b>
<b>Honey Roasted Duck Breast</b> <i>Burnt Orange Sauce, Duck Leg, Confit Bon Bon, Butternut Fondant, Wilted Spinach, Oyster Mushrooms. (£3 Supplement per Person for Guests Dining from our Dinner B&amp;B Package)</i>	<b>16.95</b>

### **EXTRA MATURE GRASS FED IRISH STEAKS**

<b>Sirloin Steak 10oz</b> (£3.50 Supplement per Person for Guests Dining from our Dinner B&B Package)	<b>27.95</b>
<b>Fillet Steak 8oz</b> (£6.50 Supplement per Person for Guests Dining from our Dinner B&B Package)	<b>31.00</b>
<i>Both Served With Triple Cooked Chips, Onion Rings, Confit Tomato, Portobello Mushrooms, Choice of Béarnaise, Peppercorn Sauce or Garlic Butter Sauce</i>	
<b>Tournedos Rossini</b>	<b>34.95</b>
<i>Fillet Steak, Seared Foie Gras, Potato Bread Crown, Thyme Baby Carrots, Green Beans, Truffle Scented Jus. (£9.50 Supplement per Person for Guests Dining from our Dinner B&amp;B Package)</i>	

### **Side Orders**

<i>Triple Cooked   Chips Skinny Fries   Baby Boiled Potatoes</i>	<b>3.95</b>
<i>Chefs Vegetable Selection   Sautéed Mushrooms</i>	<b>3.95</b>
<i>Buttery Mashed Potato   'Proper' Champ</i>	<b>3.95</b>
<i>Creamed Spinach   Baby Caesar Salad</i>	<b>4.95</b>

## DESSERT

<b>Honey and Thyme Panna Cotta</b> <i>Oatmeal Tuiles, Champagne and Raspberry Jelly</i>	6.50
<b>Warm Apple Strudel</b> <i>Traditional Custard</i>	6.50
<b>Spiced Pineapple Carpaccio</b> <i>Winter Berries, Raspberry Sorbet</i>	6.50
<b>Rice Pudding</b> <i>Full Cream Baked Rice Pudding, Winter Plum Compote</i>	6.50
<b>Dark Chocolate and Orange Marquis</b> <i>Vanilla Sauce, Orange Gel</i>	6.50
<b>Winter Ice cream Seasonal Sundae</b> <i>Mauds Candy Cane, Cinnamon, Fruit Cake Ice Cream, Winter Berry Compote, Seasonal Berries</i>	6.50
<b>Cheese Selection</b> <i>Crackers &amp; Chutney</i>	8.95



## After Dinner Drinks

<b>Taylor's Late Bottle Vintage Port</b> , 50ml	5.25
<b>Irish Coffee</b> , 35ml Bushmills	6.50
<b>Bailey's Hot Chocolate</b> , 50ml Bailey's Irish Cream Liqueur	6.00
<b>Mulled Wine</b>	5.50
<b>Mulled Cider</b>	5.50
<b>Espresso Martini</b>	7.95
<b>Limoncello</b>	4.00

*the old inn*  
CRAWFORDSBURN  
EST. 1614



## 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.

## Head Chef – David Lodge

With 38 years of experience in boutique hotels across Ireland, David works with local and artisan producers to bring fresh and exciting Irish produce onto the plates of The Old Inn. Local producers are passionate about their products, David's ethos is to carry that through into every dish, by treating the produce delicately and respectfully. David has more than eight years' experience as a development chef with the airline industry, giving cookery demonstrations covering many global cuisines, and has co-ordinated state dining events for the presidential palaces in Romania.