



The Old Inn, Crawfordsburn

Parlour Bar Menu

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 product 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.

LIGHT BITES

Seasonal Soup of the day 6.95
Freshly baked breads

Chicken Liver Parfait 8.50
Brioche Toast, Apple & Sultana Chutney

Ultimate Prawn Cocktail 8.95
Atlantic Cold Water Prawns, compressed lime cucumber, avocado, Marie Rose Sauce & Guinness wheaten

Classic Moules Marinière 9.50
Rope Grown Strangford Lough Mussels, Onion, Garlic, Herbs, White Wine Cream & Crusty Bread

Chicken Caesar Salad Small 8.95
Baby Gem Lettuce, Caesar Dressing, Croutons, Parmesan, Bacon, and Anchovies & Boiled Hen's Egg
Large 11.95

SANDWICHES

Old Inn Club Sandwich 12.95
Toasted Bread, Chicken, Bacon, Baby Gem, Tomato, Hen's Egg, Mayonnaise Pepper Rocket Salad

Chicken and Bacon Sandwich 7.50
Mayonnaise, Peppery Rocket Salad

Ploughman's Sandwich 6.50
Ham, Cheddar, Pickle, Crispy Gem Lettuce

Egg Salad Sandwich 5.95
Chive and Parsley Mayonnaise

Prawn Open Sandwich 14.50
Mixed Lettuce, Marie Rose Sauce, Cold Water Atlantic Prawns, Coleslaw, Guinness Wheaten bread

MAIN DISHES

The Old Inn Fish & Chips <i>Beer Battered Atlantic Haddock Fillet, Tartar Sauce, Butter Crushed Peas, Triple Cooked Chips</i>	14.95
Crispy Chilli Chicken <i>Thai Dressing, Asian Slaw, Triple Cooked Chips</i>	13.95
The Old Inn Gourmet Burger <i>Smoked Bacon, Oakwood cheese, Baby Gem, Pickles, Tomato, Chipotle Dressing, Brioche Bun, Triple Cooked Chips</i>	13.95
The Old Inn Chicken Fillet Burger <i>Marinated Chicken, Baby Gem, Tomato, Brioche Bun, Herb Mayonnaise, Triple Cooked Chips</i>	17.95
Irish Sirloin Steak 10oz <i>Triple Cooked Chips, Onion Rings, Confit Tomato, Portobello Mushrooms, Choice of Béarnaise, Peppercorn Sauce or Garlic Butter</i>	27.95
Irish Fillet Steak 8oz <i>Triple Cooked Chips, Onion Rings, Confit Tomato, Portobello Mushrooms, Choice of Béarnaise, Peppercorn Sauce or Garlic Butter</i>	31.00
Slow Cooked Beef Featherblade <i>Creamy Mash, Winter Roast Roots, Pearl Onion, Mushrooms & Red Wine Sauce</i>	17.95
Corn Fed Roast Chicken Supreme <i>Stuffing, Champ, Crispy Bacon & Seasonal Vegetables</i>	16.95

SIDE DISHES

Triple Cooked Chips	3.95
Skinny Fries	3.95
Skinny Fries with Truffle Mayo	4.25
Garlic Chips	4.25
Sweet Potato Fries	3.95
Creamy Mash	3.95
Champ	3.95
Chef's Vegetable Selection	3.95
Creamed Spinach	4.75
Sautéed Mushrooms	3.95
Chopped Salad, Dijon Dressed	4.95
Baby Caesar Salad	4.95
New Potatoes	3.95
Onion Rings	3.95
Coleslaw	1.95

Victorian Tea at The Old Inn



Leave the Winter Chill outside and relax by the fire to enjoy the perfect afternoon tea with friends or family. Imagine yourself settled in for the afternoon with the snow on the ground and the fires lit, whiling away the hours over sandwiches, scones and clotted cream.

Available 10 am – 12 noon every day

And 3 pm – 5 pm every day

DESSERT

Honey and Thyme Panna Cotta <i>Oatmeal Tuiles, Champagne and Raspberry Jelly</i>	6.50
Warm Apple Strudel <i>Traditional Custard</i>	6.50
Spiced Pineapple Carpaccio <i>Winter Berries, Raspberry Sorbet</i>	6.50
Rice Pudding <i>Full Cream Baked Rice Pudding, Winter Plum Compote (Contains Nuts)</i>	6.50
Dark Chocolate and Orange Marquis <i>Vanilla Sauce, Orange Gel</i>	6.50
Winter Ice cream Seasonal Sundae <i>Mauds Candy Cane, Cinnamon, Fruit Cake Ice Cream, Winter Berry Compote, Seasonal Berries. (Contains Nuts)</i>	6.50
Cheese Selection <i>Crackers & Chutney</i>	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
Mulled Wine	5.50
Mulled Cider	5.50
Espresso Martini	7.95
Limoncello	4.00

WINTER WARMERS

Game Pie 15.00

Venison, Rabbit, Pigeon, Rich Herbs & Red Currant Sauce, Topped With Puff Pastry, Mashed Roots and Seasonal Vegetables

Chefs Pie of the Day 9.95

Please Ask Your Server For Details

The Old Inn Chowder 11.95

Smoked Haddock, Salmon, Cod, Bacon, Guinness Wheaten Bread

VEGETARIAN

Superfood Salad 11.95

Roasted Jerusalem Artichokes, Baby Spinach, Cherry Tomatoes, Pomegranate Seeds, Toasted Peanuts, Quinoa, Avocado, Salad Leaves, Lemon & Olive Oil Dressing

Quinoa & Chickpea Burger 12.95

Tomato Relish, Baby Gem, Fresh Tomato, Toasted Beetroot Bun & Sweet Potato Fries

Beetroot, Thyme & Roast Jerusalem Artichoke Risotto 12.95

Luxury Valentine's Package

(Available 13th – 16th 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.

Enjoy a freshly cooked breakfast the following morning.

From £190 per Couple

The Perfect Serve

The Pomander

7.50

A refreshing drink of Whitley Neill Blood Orange gin, shaken with fresh Lemon Juice, Cinnamon, topped with Ginger Ale and a clove orange garnish

Boatyard Gin

5.90

Organically produced wheat spirit is macerated for 18 hours with 8 different botanicals, including Sweet Gale which has been harvested from the family farm. Recommended with a Fever-Tree Tonic and a twist of Lemon

Espresso Martini

7.50

A perfect pick me up after dinner. This cocktail consists of vodka, coffee liqueur and fresh espresso.

Bushmills 10Yr

5.75

Light, fruity and spicy aromas mixed with the taste of melted chocolate that rests on the tongue before the slightest hint of honey in your cheeks. The distinctive Bushmills aroma travels over the lip of your tumbler to deliver 10 years of maturation mostly in bourbon seasoned barrels.

Director's Choice

"Directors Choice" These wines have been specially selected as they perfectly express their true varietal character or they are an outstanding expression of their unique regional style.

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| 23. McGuigan Single Batch Chardonnay 2017/18 | 19.95 |
| <i>Peach and pear flavours, citrus and oak aromas.</i> | |
| 88. Catalina Sounds Sauvignon Blanc | 37.00 |
| <i>Gooseberry and citrus notes on the nose. Fruit flavours on the palate with a crisp mineral finish.</i> | |
| 90. Eric Louis Sancerre Rosé (France) | 45.00 |
| <i>Dry, refreshing Rosé with crisp red berry fruit on the nose and palate - and a touch of earthy Pinot Noir character.</i> | |
| 50. Vega Douro 2015/16 | 24.50 |
| <i>Dense and textured, this is a tannin dominated wine. A Monster red!</i> | |
| 49. Marqués de Cáceres Gran Reserva, D.O. Rioja 2010/11 | 48.50 |
| <i>An intense bouquet combining notes of blackberries, sweet almonds, vanilla spice and coconut. Rich, full, fleshy in the mouth with delicious, well-integrated tannins.</i> | |