

## Pre-dinner nibbles:

### **Bread & Butter** (G) (D)

Warm Yellow Door Bloomers, tapenade & In house smoked butter.

### **Garlic Bread** (G) (D)

Cheesy Garlic Ciabatta Bread served with a roasted tomato & chilli dip.

£4.95 Each

## Starters:

### **Oven Baked Camembert** (D) (G)

Baked Cooleeney Camembert studded with Rosemary & drizzled with local honey, served with onion chutney and toasted yellow door ciabatta bread.

£6.95

### **Prawn & Crayfish Cocktail** (G) (Cr) (D) (E)

Shellfish Cocktail- Succulent Atlantic prawns & crayfish tails served on crisps baby gem, smothered in creamy Marie Rose sauce & served with homemade wheaten.

£7.95

### **Mushrooms** (G) (E)

Crumbed & served with garlic mayonnaise & sweet chilli sauce

£5.95

### **Pear Salad** (G) (N) (D) (M)

Poached Pear & Roquefort Salad, walnuts, rocket, homemade pickled shallots & mustard dressing.

£6.95

### **Squid** (G) (E) (D) (F)

Salt and Peppered Squid rings served with dressed salad leaves & lemon pepper mayonnaise.

£6.95

### **Chicken Liver and Cognac Pate** (G) (D) (Su)

Served with a caramelised onion relish and traditional Irish sourdough toasts.

£6.95

### **King Prawns** (Cr) (M)

Indian spiced King Prawns served in a Balti sauce, cucumber & mint raita- crisp poppadoms.

£6.95

## Mains:

### **Pot Belly Chicken**

**'Our All Time Favourite'** (D) (Su)

Breast of chicken stuffed with Garlic & Herb cream cheese baked in Cranberries, Cream & Port.

£13.95

### **Slow Braised Beef** (D) (Su)

Stout braised Chuck Steak served with creamy champ, baked tomato, French fried onion & smothered in a peppercorn & brandy sauce.

£21.95

### **Potbelly Burger** (E) (G) (D)

8oz Irish Rump Burger, topped with cheddar cheese, French fried onions, baby gem lettuce, beef tomato, smoked mayonnaise & served on a Yellow Door Focaccia bun with skinny fries.

£16.95

### **Crispy Pork Belly** (D)

12 Hour braised Begny Hill Pork Belly served on a bed of colcannon, burnt onion purée & rich jus.

£18.95

### **Fillet of Salmon** (D) (G) (F)

Herb crusted oven Roasted Salmon served on balsamic & garlic roasted vegetables with a sweet red pepper sauce.

£18.95

### **Mourne Lamb Rump** (G) (N)

Ivor Skillen Lamb Rump (served medium) marinated in Moroccan spice served with a smokey Chickpea Tagine & Harrisa spiced cous cous.

£19.95

### **Duck Ragu** (D) (E) (N)

Slow cooked Duck Confit coated in a tomato, chilli and herb sauce, presented on fresh pappardelle pasta, Parmesan shavings, pesto & garlic bread slice.

£16.95

### **Local Carnbrooke 28 day aged Irish Beef:**

-12oz Sirloin, cooked to your liking & served with a bucket of chips. £25.95

-10oz Fillet, cooked to your liking & served with a bucket of chips. £25.95

**Sauces £3.50** : Creamy crushed Peppercorn (D) (Su) Garlic Butter (D) Bushmills Irish Whiskey

### **Side orders: £3.50**

Crispy potato cubes topped with spicy tomato sauce & black garlic aioli (Su) (E)

Crispy Garlic Potatoes (D) (G)

Beer Battered French Fried Onions (E) (G) (D)

Roast Baby Comber Potatoes with Sea Salt & Black Pepper

Carrot & Parsnip Crush (D)

Medley of steamed Greens

Homemade Chips (G)

Hot Buttered Champ (D)

Sautéed Mushrooms (D)

## Vegetarian Menu

### Starters:

#### **Chilled Melon** Vegan Option

Fan of honeydew Melon served with a Raspberry coulis.

£4.95

#### **Oven Baked Camenbert** (D)(G)

Baked Cooleeney Camenbert drizzled with Brian's Honey, caramelised onion chutney & warm Yellow Door Rosemary Ciabatta.

£6.95

#### **Pot Belly Mushrooms** (G) (E) (D) (M)

Crumbed & served with Garlic Mayonnaise & sweet chilli sauce.

£5.95

### Mains:

#### **Thai Curry** Vegan Option

Thai infused coconut & lime leaf Green Curry served with aromatic rice & poppadoms.

£15.95

#### **Goats Cheese** (G) (D)

Goats cheese puff pastry tart served with sun blushed tomatoes and garden leaves.

£14.95

#### **Mexican Enchilada** (G) (D)

Tortilla wrap stuffed with Mediterranean vegetables, salsa and topped with melted cheese.

£14.95

#### **Sun-dried Tomato Quiche** (G)(V)

Served on a fresh Rocket & pine nut salad with a balsamic reduction & pesto oil.

£15.95