

CAUSERIE MENU

Christmas 2023



Starters

-  **Soup of the Day** £7
Served with Hastings Stout & Treacle Wheaten Bread
-  **Warm Bread Selection** £8
Rosemary and Sea Salt, Black Olive Tapenade, Chicken Butter
-  **Crispy Breaded Brie** £9
Cranberry and Walnut Salad, Cranberry Dressing
- Signature Smoked Haddock Chowder** £10
Accompanied by Wheaten Bread
- Ham Hock Terrine** £10
Piccalilli, Walnut and Apricot Toast
- Crispy Squid Taco** £12
Charred Corn Salsa, Coriander and Jalapeño Aioli

Salads

All Available as Starter or Main Course


- | | Starter | Main |
|--|---------|------|
| Kale and Cauliflower Salad | £12 | £18 |
| Endive, Chicory, Walnut, Bacon Jam | | |
|  Signature Caesar Salad | £11 | £15 |
| Little Gem, Black Olive, Grant's Bacon, Parmesan, Croutons & Clement's Egg | | |
| Roasted Beetroot Salad | £11 | £15 |
| Balsamic, Thyme, Bitter Leaf Salad, Gorgonzola | | |
| Add Irish Smoked Chicken | £14 | £18 |

Main Course


- Lisdergan Northern Irish 10oz Ribeye Steak** £34
Confit Beef Tomato, Roasted Portobello Mushroom, Peppercorn Sauce & Triple-Cooked Chips
- Lisdergan 6oz Signature Burger** £19
100% Irish Beef, Brioche Bap, Gem, Beef Tomato, Cornichon, Triple-Cooked Chips
Add Bacon and Cheese £1 Each
- Signature Thai Green Chicken Curry** £21
Steamed Jasmine Rice, Crispy Wontons, Clandeboye Yoghurt & Lime
-  **Signature Battered Fish of the Day** £20
Mushy Peas, Tartar Sauce, Triple-Cooked Chips
-  **Lemon and Garlic Roast Irish Chicken** £22
Truffled Roast Potato, Winter Vegetables, Roasted Garlic and Red Wine Jus

Roast Cod £22
Parmesan Gnocchi, Spinach, Butter Bean, Caramelised Onion

Roasted Haunch of Venison £31
Roscoff Onion, Winter Baby Vegetables, Pomme Anna, Whipped Goats Curd

 **Turkey and Ham** £24
Duck fat Roasties, Creamy Mash, Winter Baby Vegetables, Sprouts, Chipolata, Gravy

Roasted Beef Blade £24
Truffled Mash, Winter Baby Vegetables, Madeira Velouté

 **Wild Mushroom Rigatoni** £19 (V)
Café au Lait, Sauteed Wild Mushroom, Truffled Brown Butter Breadcrumbs

Pumpkin Risotto £19 (V)
Roasted Cashew Nuts, Sage Butter, Parmesan


 **Thai Vegan Curry** £19 (V)
Stemed Jasmine Rice, Chared Corn, Pak Choy, Coriander, Lime

Sides


£5 each / Choice of 2 Sides £8


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|-----------------------------------|----------------------------|
| Triple Cooked Chips | Skinny Fries |
| Truffle and Parmesan Fries | Champ |
| Onion Ring | Seasonal Vegetables |


Desserts

 **Sticky Toffee Pudding** £9
Butterscotch Sauce & Glastry Farm Yellow Man Ice Cream

 **Pecan and Golden Syrup Pie** £9
Teeling Whisky Ice Cream

 **Pear and Thyme Tartlet** £9
Vanilla Mascarpone

 **Christmas Pudding** £9
Brandy Custard, Redcurrants

 **Vegan Sundae** £7
Salted Caramel Ice Cream, Candied Banana, Chocolate Sauce & Chocolate Soil

Taste the Island Cheese Slate £10 or £16 to Share
Served with Crackers & Erin Grove Spiced Apple Chutney

Pre Theatre Menu

Enjoy 2 courses plus a 175ml Glass of Wine for £32 per person
Available 5pm - 6.30pm.

Applies to all dishes with a Santa symbol.