

## STARTERS

Soup of the Day Served with Hastings Stout & Treacle Wheaten Bread	£7
<b>Traditional Prawn Cocktail</b> Portavogie Prawns, Marie Rose Sauce, Confit Tomato, Warm Wheaten Bread	£11
Smoked Bacon & Haddock Chowder Accompanied by Wheaten Bread	£10
Breaded Brie (V) Cranberry Chutney, Crispy Shallot	£11
<b>Crispy Chicken Wings</b> Pickled Asian Slaw, Nam Prik Pao	£10
Goat's Cheese Parfait (V) Walnut Crust, Pickled Beetroot, Wheaten and Thyme Tuile	£10
Ham Hock Terrine Spiced Apple Chutney, Warm Brioche	£11
MAIN COURSE	
<b>Lisdergan Northern Irish 10oz Ribeye Steak</b> Confit Beef Tomato, Onion Ring, Bushmills Peppercorn Cream, Triple-Cooked Chips	£34
<b>Lisdergan Northern Irish 10oz Sirloin Steak</b> Confit Beef Tomato, Onion Ring, Bushmills Peppercorn cream, Triple-Cooked Chips	£32
Lisdergan 6oz Signature Burger 100% Irish Beef, Brioche Bap, Gem, Beef Tomato, Cornichon, Triple-Cooked Chips Add Bacon and Cheese £1 each	£19
<b>Traditional Roasted Turkey and Ham</b> Sage and Onion Stuffing, Roasted Chipolatas, Traditional Accompaniments, Cranberry	£22
Signature Battered Fish of the Day Mushy Peas, Tartar Sauce, Triple-Cooked Chips	£20
Roast Chicken Supreme Truffle Roast Potatoes, Sauteed Girolles, Artichoke Purée, Madeira Velouté	£23
<b>Baked Cod</b> Braised Leeks, Tarragon and Pecorino Gnocchi, Pied Du Mouton, Truffle, Red Wine Vinaigrette	£21
Roast Sugar Pit Ham Hock Scallion Mash, Cavolo Nero, Fried Clements Egg, Red Wine Jus	£19
<b>24 Hour Braised Blade of Beef</b> Truffled Mash, Parsnip Puree, Roasted Winter Vegetables, Red Wine Jus	£22
Pappardelle (v) Wild Mushroom, Madeira Velouté, Truffle, Pecorino	£18
Iona Farms Roasted Beetroot Risotto (v) Goats Curd, Thyme, Lemon, Brown Butter Breadcrumbs	£18

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options, but do not operate in a fully Gluten Free Kitchen.

SALADS	Starter	Main
All available as Starter or Main Course		
Kale & Bresaola Salad	£12	£18
Endive, Chicory, Pickled Walnut, Parmesan Dressing	EIZ	£10
Signature Caesar Salad		
Little gem, black olive, Grant's bacon, Parmesan, croutons & Clements' Egg	£11	£15
Add Irish Smoked Chicken	£13	£18
Roasted Squash Salad	£IS	£10
Pomegranate, Candied Pecan, Crumbled Goats Cheese, Thyme	£12	£18

## SIDES £5 each | Choice of 2 sides £8

**Triple Cooked Chips** 

**Onion Rings** 

Pommes Anna

Champ

Seasonal Vegetables

#### **DESSERTS**

0	Sticky Toffee Pudding Butterscotch Sauce & Muine Glas Toffee and Caramel Ice cream	£8
	Dark Chocolate Tart Whipped Mascarpone, Winter Berry Compote	£8
0	Warm Armagh Apple, Plum and Walnut Crumble Muine Glas Vanilla Bourbon Ice Cream	£8
	Warm Christmas Pudding Brandy Custard, Redcurrants	£8
	Vegan Sundae Salted Caramel Ice-cream, Candied Banana	£7

### Taste the Island Cheese Slate

£10 or £16 to share

Served with Crackers & Erin Grove Spiced Apple Chutney

# Pre Theatre Menu

2 courses with tea and coffee for £28pp. Add wine for £7 Available 5pm - 6.30pm.

Applies to all dishes with a theatre mask symbol.

WE PROVIDE QUALITY, WHOLESOME FOOD IN INFORMAL, RELAXED SURROUNDINGS, USING THE FRESHEST SEASONAL AND LOCAL PRODUCE.





Our food. So good.