

# DINNER MENU



**Friday and Saturday**  
5:30 pm to 8:30 pm (last orders)

**EXAMPLE  
MENU**

#### Allergen policy

If you are concerned about ingredients please let us know before you order and we will check with the Senior Chef.

Though we make every effort to prevent cross over of food allergen ingredients we cannot guarantee complete absence of traces of all food allergens.

#### Gratuity Policy

For parties over 6 people we add a discretionary 10% for gratuities on food only. Gratuities are shared by both front of house and kitchen staff.





# DINNER MENU

5:30 – 8:30 PM

## TINY STARTERS

*Bite sized 'hors d'oeuvres' priced and sized for mixing, matching, sharing and creating your own platter - tapas style.*

**RUSTIC BREADS** (By themselves or to accompany) with unsalted Ballyrashane butter topped with smoked sea salt from North Coast Smokehouse or 'Brighter Gold' rapeseed oil.

SMALL 2.00 MEDIUM 3.00 LARGE 4.00

"Tiny Starters" are not priced to include breads. Small breads might be very suitable for one starter but if having a selection, or Rustic Breads as a starter, best choose a larger size.

**CUP OF JOCELYNE SOUP** A tomato based French onion soup served with a cheesy croûton. 3.45 **GFOA**

**WHOLE BAKED GOATS CHEESE** with chutney. 6.25

**DONEGAL SMOKED SALMON** with caper berries & a lemon wedge. 5.25

### TOM AND OLLIE SELECTION 5.95 *or individually:*

Creamy chilli & basil hummus 2.00 Sweet red pepper tomatade 2.00

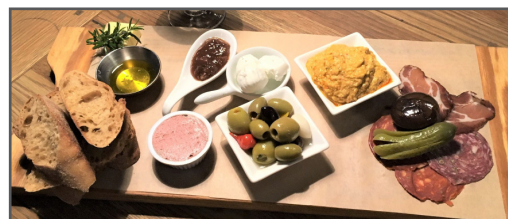
Exotic mix olives 2.00 & House made pesto 2.00

**SPICY PRAWN POT** North Atlantic prawns tossed in our spicy cocktail sauce on dressed leaves. 4.45

**IRISH CRAB & SMOKED SALMON PARCELS** 7.85

**SMOOTH CHICKEN LIVER PÂTÉ** 3.85

**CAUSEWAY CURED MEAT SELECTION** Award winning local organic & free range cured meats from Broughgammon and Corndale Farms with balsamic Cipolle onion & a sweet jumbo gherkin. 7.95



## STARTER FOR SHARING OR MAIN DISH

### GOURMET PLATTER

Causeway cured meat selection, balsamic Cipolle onion, sweet jumbo gherkin, Boilie goats cheese, chicken & fig pâté, creamy hummus, exotic mix olives, Brighter Gold rapeseed oil, & rustic bread. 16.85 **GFOA**

### VEGAN PLATTER

House made vegan cheese, creamy hummus, pesto, exotic mix olives, Mediterranean tartare, dressed leaves & mixed nuts. Served with Brighter Gold rapeseed oil, and rustic bread. 18.85 **V GFOA**

### SEAFOOD PLATTER

North Atlantic prawns tossed in our spicy cocktail sauce, Northcoast Smokehouse salmon pate, Irish crab and smoked salmon parcel, creamy hummus, dressed leaves, capers, Tom & Ollie exotic mix olives, sourdough bread with Brighter Gold infused oil. 21.65 **GFOA**

# MAIN DISHES

Very sorry if we if we are currently out of stock of some items - some of our suppliers are experiencing problems maintaining supplies in these difficult times.

## TARTE FLAMBÉE

One of the most famous specialities of the Alsace region of France with a base similar to the Italian pizza but thin, crispy and not normally round!



## TRADITIONAL 12.85

with a crème fraîche topping, streaky bacon and sauté onions.

## FORESTIÈRE 13.85

As the 'Traditional' but with added mushrooms and Gruyère cheese.

## VÉGÉTALIEN 15.85

with a tomato & garlic topping Mediterranean vegetable tartar, vegan cheese, Tom & Ollie tometade, red onions and dressed rocket. **V**

## BARBARY DUCK BREAST

from the Loire valley oven cooked & served medium with an orange & Cointreau jus. 18.85

## CAJUN IRISH SEA HAKE FILLET

marinated with our house made spiced Cajun rub, oven baked, drizzled with 'Brioghter Gold' Thai rapeseed oil and served with fennel & red onion coleslaw. 16.85

## SPICED BEETROOT & GOATS CHEESE TARTLET

Puff pastry case with seasonal beetroot, spiced red onion chutney and Boile goats cheese. Oven baked and served with dressed leaves. 15.85 **VOA**

## APPERLEY'S PRIME IRISH BEEF STEAKS

grilled, garnished with a mushroom and onion concasse and served with Béarnaise sauce, pepper sauce or garlic butter. **GFOA**

SIRLOIN STEAK (10 OZ) 24.85      FILLET STEAK (7 oz) 28.85

## CHICKEN TAGLIATELLE

Apperly's Northern Irish chicken supreme, oven roasted and served on tagliatelle with a creamy garlic, Dijon mustard and bacon sauce with grated cheese. 16.85

## MINI BEEF BURGERS

Two mini beef burgers from Prime Irish Beef mince marinated in red wine and mustard - one with creamy Brie, the other with Gruyere, both in mini brioche baps and (served separately) with gherkins, dressed leaves, mushroom & onion concasse, spicy mayo, Distillers Pickle sauce & French fries. 16.85

**GFOA - Gluten free option available (allow 15 minutes)**

**V - Vegan    VOA - Option available**

## SIDE DISHES

**FRENCH FRIES** 3.45

**POTATO BITES** fried, sea salted & with garlic butter. 3.45

**BABY BOILED POTATOES** with herb butter. 3.45

## PEAS A LÀ FRANÇAISE

poached in stock with red onion and lettuce and finished with cream. 3.85

**TOMATO, RED ONION & GARLIC SALAD** 3.85

## MEDITERRANEAN SALAD

with green leaves, tomato, red onion, olives, cucumber & feta cheese. 4.35

### Our allergen policy

If you are concerned about ingredients please let us know before you order and we will check with the Senior Chef. Though we make every effort to prevent cross over of food allergen ingredients we cannot guarantee complete absence of traces of all food allergens.

### Gratuities not included

For parties over 6 people we add a **discretionary** 10% for gratuities on food only. Gratuities are shared by both front of house and kitchen staff.

# DESSERTS

## Gratuities policy

For parties over 6 people we add a **discretionary 10%** for gratuities on food only.  
Gratuities are shared by restaurant and kitchen staff.

GF - Gluten free V - Vegan



## PETITS FOURS 6.95

A changing selection of 3 bite size delights.

## CHOCOLATE FONDANT 5.95

The classic melt in the middle chocolate desert served with Morelli's caramelised hazelnut ice cream dairy ice-cream and chopped hazelnuts.

## TARTE TATIN 5.95

A traditional French apple dessert with toffee sauce & fresh cream.

## CLEMENTINE & ALMOND 5.95

A moist flour-less cake made with ground almonds with a blood orange coulis & served with fresh cream. **GF**

## MORELLI'S ICE-CREAM SUNDAE 5.95

A trio of award winning Morelli's ice creams with caramel sauce, fresh whipped cream and wafers.

## CHEESE & PORT WINE

Ice Cream instead of fresh cream 1.00

*So you can choose precisely the cheese or cheeses you wish portions and price are quite small.*

Served with sourdough biscuits and 'Distillers' pickle sauce.  
Add Pâté de fruit & grapes. (2.00 supplement)

**KEARNEY BLUE** A stunning blue cheese from Portaferry. 4.75

**COOLEENEY** A full flavoured soft Irish cheese (Camembert style) with robust flavours of mushroom & oak. 4.75

**BRIE** Soft and creamy and known as "The Queen of Cheeses." 4.75

**BOILIE** goats cheese from Fivemiletown, Co. Tyrone 3.75



## Indulge yourself or share our FROMAGE PLATTER

Your 3 favourite cheeses with sourdough biscuits, pâté de fruit, fig chutney and grapes. 11.75

## PORT WINE

**NOVAL** 35ml glass

Fine Ruby 4.20

Late Bottle Vintage 4.85

Churchill's Reserve 200ml bottle 16.85