



Dinner Menu

Starter and main course included for half board guests. Starter and main course pre-theatre £19.95

Pre-Theatre Menu available from 5.00 daily with last order at 6.30pm

Any Item marked **PT** available for Half Board or Pre-Theatre Menu.

Starters

hummus, warm flat bread, olives and sundried tomato pesto (vegan) 6.95

cured ham with spiced apple chutney and rosemary focaccia 6.50

salted chilli chicken with shredded vegetables and a chilli lime dressing 6.95 **PT**

warm breads with basil cashew nut pesto and sundried tomato olive oil 3.75 **PT**

pot of melted brie, caramelised onion jam & nutmeg with sour dough croutes for dipping 6.50 **PT**

today's soup served with stone ground bread 5.00 **PT**

From the Grill

flame grilled 8oz matured Picanha steak, chunky chips, parmesan, watercress and pepper cream sauce 24.00 **PT/5.00 Supp**

salt aged sirloin steak, 10oz with your choice of black pepper cream sauce, cashel blue cheese sauce or garlic butter £27.00

our steaks are sourced from Hannan Meats, Moira, Co. Down

chicken fillet on champ potato with onion rings, watercress and creamy pepper sauce 16.50 **PT**

"shipyard burger" flame grilled 6oz beef burger with brie, crispy hash brown, gem lettuce and onion jam in a brioche bun with chunky chips 14.95

"Black Mountain burger" two flame-grilled 6oz beef burgers, smoked cheddar, grilled bacon & BBQ sauce in a brioche bun with chunky chips 16.95

From the Bistro

fresh haddock fillet in a light beer batter served with chunky chips, tartare sauce and lemon 14.95 **PT**

herb crusted salmon fillet with confit beets, sauté potatoes, carrot pearls and a dill butter sauce 15.50

Rainbow bowl of brown rice, harissa chickpeas, pickled carrots, roasted peppers, raw young spinach, chopped almonds, and a peanut sauce topped with your choice of grilled smoked tofu (vegan) 15.50, grilled halloumi 15.50 or Piri Piri chicken fillet 16.50

Wild Mushroom and white truffle cream vol-u-vent with gratin potatoes, cavolo nero and parsnip crisps £13 **PT**

Sweet potato and vegetable massaman coconut curry with basmati rice, coriander and green chillies 11.95 (vegan)

Sides — 4.00 Each or Three for 10.00

chunky chips/French Fries

mushrooms

garlic potatoes

garlic fries

sour cream and sweet chilli chips

champ

onion rings

cavolo nero

young leaf and olive oil salad

A discretionary service charge of 8.5% will be added to your bill. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please speak to a member of our team. Our Kitchens are not allergen free environments



Something to Finish with

- Shortcross gin and tonic sorbet, bee pollen, pink ginger 4.50
- apple and raspberry crumble, raspberry ice, berry compote, powdered berries 5.50 (vegan)
- sticky toffee pudding, Drayne's farm nude ice cream, Baileys butterscotch sauce 5.50
- custard tartlet, whipped rhubarb, red berry snap, rhubarb sherbet 5.75

Coffee

- | | | |
|----------------------|----------------|-----------------|
| espresso 2.75 | Americano 3.15 | cappuccino 3.15 |
| double espresso 3.15 | macchiato 3.15 | latte 3.15 |

Make It Irish

Add Whiskey & Cream 5.00

A Little Something Sweet with Your Coffee...

3.25 alone or 5.95 with coffee

raspberry mascarpone

dark and white chocolate ganache

The Best of Irish Cheese

choose as few or as many as you would like from the list below... 4.00 each

Milleen's, West Cork

a washed rind whole milk cheese from the mountainous Beara peninsula . . . rich, floral taste . . . sweet taste . . . and firm to creamy texture . . . real depth and body . . . wonderful pink orangey rind

Knockanore smoked mature cheddar, Co Waterford

the exterior of the cheese is light mahogany in colour, with a rich yellowy interior. the long smoking process gives Knockanore a smoky, almost meaty flavour that packs a punch

Hegarty's cheddar, North Cork

traditionally made Irish cloth-bound cheddar from Co. Cork aged for one year. firm texture, nutty relatively mild, with cheddar piquant flavour tones. cow's milk

Cooleeney camembert, Co Tipperary

Ireland's answer to the continental soft cheese, Breda Maher's unctuous camembert is made from raw milk from Cooleeney farm's pedigree Friesian herd. its distinctive notes of grass and fresh mushroom are redolent of its provenance in Tipperary.

Cashel blue, Co Tipperary

this is a wonderfully creamy blue cheese with a mild and gentle, far from overpowering strength and much less salty than many other blue cheeses, though the rind can taste substantially more so than the paste underneath

cheeses served with spiced fruit & oatcakes

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