

À LA CARTE MENU

SMALL PLATES

- Chef's Soup of the Day, Homemade Guinness Wheaten Bread | **7 (V)**
- Honey Chilli Chicken Wings, Toasted Sesame Seeds, Mixed Leaves & Sriracha Dressing | **9**
- Tempura Cauliflower Wings, Toasted Sesame Seeds, Mixed Leaves & Sriracha Dressing | **8 (Vegan)**
- Smoked Mackerel & Horseradish Pâté, Toasted Ciabatta Bread,
Rocket Leaves & Capers, Chive Oil | **9**
- North Coast Smokehouse Salmon & Dill Fishcake, Gubeen Smokehouse Chorizo & Red
Pepper Stew, Brighter Gold Chilli Oil | **12**
- Crispy Confit Silverhill Duck Leg, Beetroot & Blackberry Compote,
Sweet Potato Fondants and Spiced Orange Glaze | **12 (GF)**

BOARDS

- Warm Breads, Brighter Gold Rapeseed Oil,
Rocket & Parmesan Salad with Red Onion Chutney | **12 (V)**
- Irish Cheese Selection, Cashel Blue Cheese, Smoked Gubeen, Fivemiletown Goat's Cheese,
Cooleeny Farm Tipperary Brie, Frozen Grapes, Apple & Raisin Chutney with Savoury Biscuits | **15 (V)**
- Irish Charcuterie Platter, Broughgammon Farm Rose Veal Salami, Prosciutto, Gubeen
Smokehouse Chorizo, Marinated Olives & Sun-Blushed Tomatoes,
Warm Ciabatta & Ballymaloe Tomato Relish | **15**

MEATS

- Marconi's Classic Burger, 6oz McKay's Burger, Toasted Sesame Seed Brioche Bun, Smoked
Bacon, Ballymaloe Tomato Relish, Gem Lettuce & Tomato, Grilled Cheddar & Chunky Chips | **17**
- Crispy Bushmills' Whisky Glazed Galgorm Pork Belly, Burnt Apple Purée, Boozy Raisins,
Gracehill Black Pudding Croquette, Cavolo Nero & Baby Carrots, Red Wine Jus | **22**
- 12 hour Braised Daube of Irish Beef, Smoked Bacon Champ, Puréed & Confit Carrot,
Caramelised Shallot & Bourignonn Sauce | **22 (GF)**
- Crispy Tempura Honey Chilli Chicken, Asian Salad, Pitta Bread & Skinny Fries,
Sweet Chilli Sauce & Minted Clandeboye Yogurt | **18**
- 8oz McKay's Sirloin Steak, Chunky Chips, Pink Peppercorn Cream, Beer Battered Onion Rings,
Roasted Tomato & Portobello Mushroom, Rocket Leaves & Balsamic Reduction | **28**
- 10oz McKay's Rump Steak, Chunky Chips, Pink Peppercorn Cream, Beer Battered Onion Rings,
Roasted Tomato & Portobello Mushroom, Rocket Leaves & Balsamic Reduction | **28**
- Pan roasted Rockvale Chicken Supreme, Pea Purée, Charred Corn, Wild Mushroom & Pea
Arancini, Smoked Bacon Colcannon, Tarragon & Leek Velouté | **22**

SEAFOOD

Marconi's Seafood Chowder, Mixed Fresh Local Fish & Strangford Lough Mussels, White Wine & Wholegrain Mustard Cream, Fresh Vegetables & Homemade Guinness Wheaten Bread
Small 14 / Large 18

Strangford Lough Mussels, White Wine & Wholegrain Mustard Cream, Fresh Vegetables & Homemade Guinness Wheaten Bread | **Small 14 / Large 18**

Beer Battered Fish & Chips, Chunky Chips, Mushy Peas,
Homemade Tartar Sauce & Lemon Wedge | **18**

Pan Fried Glenarm Organic Salmon Fillet, Roasted Red Pepper Purée, Braised Fennel,
Cherry Tomato & Herb Patatas Bravas. | **24 (GF)**

North Coast Smokehouse Award Winning Trout, Sautéed New Potatoes & Shrimp,
Wilted Spinach & Samphire, Roast & Puréed Cauliflower, Warm Tartar Sauce | **24 (GF)**

Seafood Penne Pasta, Fresh Local Seafood & Strangford Lough Mussels,
Roasted Red Peppers & Cherry Tomatoes, Samphire & Fresh Herbs,
White Wine Cream & Toasted Sourdough Bread | **23**

VEGETARIAN

Butternut Squash & Tarragon Risotto, Walnut Crumble,
Rocket Leaves & Brighter Gold Truffle Oil | **17 (GF)**

Wild Mushroom & Spinach Polenta, Fresh Herbs, Toasted Pumpkin Seeds, Rocket &
Brighter Gold Truffle Oil | **17 (GF, Vegan)**

Sweet Potato, Chickpea & Spinach Satay, Wilted Pak Choi, Roasted Red Peppers,
Braised Rice & Pitta Bread | **17 (Vegan)**

SWEETS | £7.50

Warm Sticky Toffee Pudding, Bushmills' Salted Caramel Sauce, Morelli's Honeycomb Ice Cream **(V)**

Warm Apple & Berry Crumble, Morelli's Vanilla Ice Cream **(V)**

Dark Chocolate & Orange Torte, Berry Coulis & Raspberry Sorbet **(V)**

Clandeboyne Natural Yogurt & Honey Panna Cotta, Candied Walnuts & Fresh Berries **(GF)**

Vegan Berry Pavlova, Berry Compote **(GF, Vegan)**

SIDES | £5.50

Chunky Chips
Skinny Fries
Beer Battered Onion Rings
Seasonal Vegetables

Buttery Mash
Buttery Champ
Salt & Chilli Fries

SAUCES | £4.00

Pink Peppercorn Cream
Rich Pan Jus
Seasonal Vegetables

V | VEGETARIAN
GF | GLUTEN FREE
VEG | VEGAN



PLEASE ADVISE YOUR SERVER OF ANY SPECIAL
DIETARY REQUIREMENTS
PLEASE NOTE: WE DO NOT SPLIT BILL PAYMENTS