

Menu

To Start

All served with a basket of warm breads

Crispy Duck Parcels - Filo pastry purses filled with roasted Barbary duck tossed with soy vegetables, then fried until crispy, served with a lightly spiced plum soy sauce £5.75

Harmony Hill Fresh Seafood Chowder - A creamy soup of roasted sweet potato with chunks of fresh cod, scallops, mussels, prawns & smoked haddock topped with crème fraiche £6.50

Chilli Chicken Strips - Pan fry tender strips of fillet of chicken in a spicy coating, serve hot on salad leaves and drizzle with a sweet chilli dressing then top with tangy mango sorbet £5.25

Goat's Cheese Tartlet - Fill a case of crisp, light puff pastry with caramelised red onion and slices of goat's cheese, bake until melting and serve on balsamic dressed salad leaves £5.25

Hot Ballyblue Brie - Layer slices of Ballyblue Brie with vine ripened tomatoes & black olives, drizzle with basil oil and grill until bubbling £5.75

Dundrum Bay Crabcakes - Fold succulent flakes of white crabmeat with mashed potatoes, chopped scallions, capers and lime zest, coat in breadcrumbs then shallow fry in butter and serve with mixed salad dressed with a mango vinaigrette £5.75

A wee Hors D'oeuvres - for 2 sharing- a crispy duck filo parcel, thinly sliced smoked salmon, spicy chicken strips, a Dundrum Bay crabcake and a little Marie Rose prawn pot £9.50

Main Courses

Complete meals but add a side order if you wish

Creamy Calvados Pork - Sauté medallions of local pork fillet in fresh sage butter with apples from the garden, simmer in a creamy Calvados and wholegrain mustard sauce and serve with sage - infused sweet potato mash £13.50

Ulster Beef with Bushmills Pepper Sauce - A prime 8oz fillet steak, sautéed, flamed in Bushmills Whiskey with crushed black peppercorn cream sauce. Served with sautéed onions and mushrooms and a bucket of chips £21.50

Chorizo Chicken Pasta - strips of chicken sautéed in fresh herb butter with red & yellow peppers, scallions, sundried tomatoes, chorizo and a fresh tomato sauce, topped with gratings of grana padano £12.50

Temptation Trio - bake prime sea bass and succulent salmon fillets along with juicy king prawns, then serve with a timbale of spicy tomato couscous and drizzle with warm olive & sunblush tomato dressing £16.50

Roasted Lamb Fillet - Lean & tender under-1lb fillet of Garvagh lamb, roasted with fresh garlic, rosemary and red onions set on creamy dauphinoise potatoes and drizzled with an elderberry jus £20.50

Fresh Grilled Cod - lightly grill a prime fillet of cod topped with a fresh herb crumb, then serve on a creamy mustard mash and finish with a balsamic drizzle - £14.50

Cow Town Steakburger - Delicious succulent 8oz Steakburger specially prepared by our own award winning butcher served with bacon, sauté onions & melted cheese with a bucket of chips on the side £10.50

Aga Roast Chicken with Cranberries - Stuff a chicken breast with a mousseline of chopped cranberries and chives then roll in smoked bacon and roast in the oven. When golden slice onto a chive mash and drizzle with a spiced cranberry jus £14.50

Butternut Squash & Pine nut Rissotto - Sauté sweet red onions with finely diced butternut squash & garlic until soft then add the best Italian Arborio rice, add in rich vegetable stock and simmer until sticky. Add lightly grilled pinenuts, a good handful of fresh basil leaves and top with shavings of Parmesan Reggiano £12.50

Side Orders - £2.95

Crisp chunky chips

Sautéed cabbage & smoked bacon

Vine tomato & red onion salad with balsamic glaze

Selection of vegetables of the day

Mixed salad

Garlic sweet potato fries