

“Here at the two AA Rosette Oakroom Restaurant, our commitment to supporting local goes beyond a label, it’s about fostering a connection with the people who put their heart into every product. So, when you savour our dishes, you’re not just enjoying a meal; you’re experiencing the authentic flavours of our region and the genuine dedication of those who make it possible.

Welcome to a dining experience that’s as real as it gets.”



LEIGH THURSTON

Head Chef



LOCAL SUPPLIERS

Donegal Prime Fish - Doherty Roe - LA Rousse - Lisdergan Butchers
Glenshane Eggs - Abernethy Butter - Muine Glass Ice Cream - SD Bell & Co Mourne Larder - Dart Mountain
Coyagh Farm - Manor Farm - Thonrhill Duck Grants - Burren Balsamic - Monto Chocolates

STARTERS

SOUP

Winter Cauliflower Soup
Sperrin Blue Cheese Beignet - Burnt Onion ^(1,2,4,7,9)

PASTA

Short Rib of Beef Ravioli - Bone Marrow Crumb
Bourguignon Sauce ^(1,2,4,7,14)

CHICKEN

Chicken Liver Parfait - Foie Gras- Walnut
Blood Orange - Flat Bread ^(2,4,7,14)

SCALLOPS

Kilkeel Scallops - Sea Herbs
Goatsbridge Rainbow Caviar- Jus Gras ^(1,5,7,8)
(Supplement £6)

SALMON

Muff Gin Cured Irish Salmon - Pickled Apple
Beetroot - Wheaten Crumb ^(1,2,5,7,14)

GNOCCHI

Gnocchi Carbonara - Pancetta
Glenshane Cured Egg Yolk - Parmesan - Herbs
^(1,2,4,7,14)

TERRINE

Traditional House Meat Terrine - Parma Ham
Pickled Mushroom ^(1,2,7)

All items are subject to availability. Some foods may contain nuts or nut oils
Allergens: (1) Celery, (2) Gluten, (3) Crustaceans, (4) Eggs, (5) Fish, (6) Lupin, (7) Milk, (8) Molluscs,
(9) Mustard, (10) Nuts, (11) Peanuts, (12) Sesame Seeds, (13) Soya, (14) Sulphur Dioxide

Please advise your server of any dietaries



THE OAK ROOM

RESTAURANT

• MAINS •

THE EBRINGTON MIXED GRILL

Chef Leigh Thurston and His Team are delighted
to Present Our Signature Dish

Murley Mountain Lamb Chop
Grants Pork Belly - Coyagh Farm Roast Sirloin
Pont Neuf - Poached Glenshane Egg
Bearnaise Sauce - Red Wine Jus

Reflecting The Very Best Of Local Produce ^(1,4,7,14)
(Supplement £10)

BEEF

Pan Roasted Coyagh Farm Beef Fillet
Crisp Beef Shin - Shallot Puree
Red Wine Jus ^(1,2,4,7,14)
(Supplement £10)

LAMB

Pan Roasted Murley Mountain
Spring Lamb Rump - Braised Lamb Shoulder
Tart - Leek - Black Garlic - Carrot Puree
Rosemary Jus ^(1,2,4,7,14)

CHICKEN

Trio Of Manor Farm Chicken - Chicken Supreme
Confit Leg - Chicken Spinach Roulade
Roast Cabbage - Chicken Skin Crumb
Jus Gras ^(1,7,14)

PORK

Grants Pork Fillet - Black Pudding Crumb
Cauliflower - Sherry Vinegar Cider Sauce ^(1,2,7,9,14)

DUCK

Thornhill Duck Breast - Carrot - St Tola Goats
Curd - Pickled Blackberry Jus ^(1,7,10,14)

COD

Pan Roast Cod Fillet - Celeriac - Samphire
Caper - Almond - Brown Butter ^(5,7,10)

BRAISED BEEF

Coyagh Farm 8 Hour Slow
Braised Beef Cheek - Treacle - Potato Terrine
Celeriac Puree - Bordelaise Sauce ^(1,7,14)

• SIDE ORDERS •

£4.50 EACH

Sauteed Baby Pearl Onions - Grants Bacon Lardons - Glazed Sweet Nuts ^(2, 4, 7, 10)
Seasonal Roasted Vegetables ^(1, 7)
Mixed Leaf Seasonal Salad ⁽⁹⁾
Chips ⁽¹⁴⁾
Creamed Potato ^(7,14)
Potato Terrine - Parmesan - Chive ^(7,14)
Traditional Spring Onion Mash Potato ⁽⁷⁾
Roast Peppercorn Sauce ^(1, 7, 14)
Red Wine Sauce ^(1, 7, 14)

2 COURSES £31.95

3 COURSES £39.95

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THE OAK ROOM
RESTAURANT

• VEGETARIAN •
& VEGAN MENU

• STARTERS •

SOUP

Winter Cauliflower Soup - Puffed Rice - Burnt Onion ⁽¹⁾

GNOCCHI (VEGETARIAN ONLY)

Gnocchi Carbonara - Hazelnut Pesto - Parmesan - Herbs ^(1,2,4,7,10,14)

SALAD

Blood Orange - Winter Radicchio - Fennel - Beetroot - Hazelnut ⁽¹⁰⁾

TOFU

Crisp Tofu - Harissa Mayo - Lime - Coriander - Sesame Seeds ⁽¹²⁾

• MAINS •

RISOTTO

Winter Squash - Spinach - Almond ⁽¹⁰⁾

CHICKPEA FALAFEL

Salsa Verde

MUSHROOM

Mushroom Ragout - Tagliatelle - Winter Greens - Truffle ^(2,14)

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THE OAK ROOM

RESTAURANT

DESSERTS

SOUFFLÉ

Passion Fruit Soufflé - Home-made Custard -
Vanilla Ice Cream ^(4,7)

CHOCOLATE

Chocolate Delice- Salted Caramel - Yellow Man
Ice Cream
Honeycomb - Tuille ^(2,4,7)

RASPBERRY

Panacotta - Matcha - Raspberry Compote -
Raspberry Sorbet ^(4,7)

VANILLA

Vanilla Crème Brulee - Orange Blossom -
Almonds ^(4,7,10)

APPLE

Apple Tatin - Maple - Praline - Muine Glass Ice
Cream - Vanilla Custard ^(2,4,7)

CHEESECAKE OF THE DAY

Ask server for details ^(2,4,7)

SELECTION OF MUINE GLASS ICE CREAMS & SORBETS

Please select your choice of three from our range
of Ice Creams & Sorbets: ^(4,7)

Vanilla Bean Ice Cream - Chocolate Ice Cream -
Yellowman Ice Cream
Strawberry Ice Cream - Blackcurrant Sorbet -
Apple Sorbet - Raspberry Sorbet Lemon Sorbet
- Pear Sorbet

CHEESE

Tasting of Local Legenderry Dart Mountain
Cheeses

Quince Fresh Local Honey - Irish Black Butter
Burren Balsamic Oat Biscuit ^(1, 2, 4, 7, 10, 14)
(Supplement £9)



TASTE THE BEST CHOCOLATE BONBONS IN IRELAND - £20



Immerse yourself in a divine pairing
of Monto Chocolatiers' handcrafted
chocolates and three exceptional Bushmills
whiskeys. Indulge in a symphony of flavours,
celebrating the best of our region's
treasures. Cheers to an extraordinary
culinary journey.

Mango, Pink Pepper and Sichuan Bonbon
Paired with Bushmills Rum Cask Finish

Bourbon Vanilla Caramel Bonbon
Paired with Bushmills 10 Year Old

65% Single Origin Madagascan Bonbon
Paired with Bushmills 16 Year Old

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WINES

WHITE

	175ml	250ml	Btl
1. Il Bucco Pinot Grigio delle Venezie Veneto, Italy	£7	£10	£28
2. Les Chapelieres Chardonnay Languedoc, France	£8	£11	£32
3. Croix des Vents Sauvignon Blanc Languedoc, France	£9	£12	£36
4. Vila Nova Vinho Verde Portugal Vinho Verde			£37
5. Walnut Block Collectables Organic Sauvignon Blanc Marlborough, New Zealand			£38
6. Montresor Soave Classico 'Gran Guardia' Veneto, Italy			£40
7. Gavi di Gavi La Chiara - Cortese Piemonte, Italy			£44
8. Genio Y Figura Albariño Rias Baixas, Spain			£48
9. Domaine de la Motte Chablis Burgundy, France			£55
10. Domaine Roblin Sancerre Terres Blanches - Organic Loire, France			£66
11. Domaine Beranger Pouilly-Fuisse Burgundy, France			£76
12. Domaine Henri Villamont Puligny Montrachet - Burgundy, France			£130

SPARKLING / CHAMPAGNE

	125ml	Btl
13. Il Caggio Prosecco Extra Dry - N.V. Veneto Italy	£11	£32
14. Gremillet Brut Selection N.V. Champagne, France	£15	£70
15. Gremillet, Brut Rosé N.V. Champagne, France	£16.50	£80
16. Laurent Perrier Cuvee Rose N.V. Champagne, France		£135

SWEET/FORTIFIED

	Btl
17. Chateau La Fleur Sauternes 37.5cl Bordeaux, France	£34
18. Oliver Zeter Sweetheart Sauvignon Blanc 50cl Pfalz, Germany	£38

RED

	175ml	250ml	Btl
19. Sire Cochet Merlot, Languedoc, France	£7	£10	£28
20. El Caminador Cabernet Sauvignon, Central Valley, Chile	£8	£11	£32
21. Swallows Tale Shiraz Cabernet, Eilm, South Africa	£9	£12	£36
22. Finca La Colonia Colección Malbec - Mendoza, Argentina			£36
23. Peth Wetz Spatburgunder (Pinot Noir) Rheinhessen, Germany			£39
24. Neprica Negroamara Puglia, Italy			£44
25. Côtes du Rhône, 'Le Temps est Venu' Domaine Ogier Rhone Valley, France			£48
26. Uggiano Chianti Colli Fiorentini Tuscany, Italy			£32
27. Monte Del Fra Ripasso Valpolicella Superiore Veneto, Italy			£53
28. Chateau La Fleur Penin St Emilion Grand Cru 2019 Bordeaux, France			£58
29. Chateau Bernadotte 2019 Haut-Medoc/Bordeaux, France			£65
30. Jean Luc Colombo Chateauneuf-du-Pape Les Bartavelles 2018 Rhone, France			£105
31. Buena Vista Napa Valley Cabernet Sauvignon 2018 California, USA			£130

ROSE

	175ml	250ml	Btl
32. Croix des Vents Cinsault Rose Languedoc, France	£8.50	£11.50	£34



THE OAK ROOM

RESTAURANT

DRINKS

BEER ON DRAFT

Moretti	£ 5.80
Guinness	£ 5.80

BOTTLED BEER & CIDERS

Nastro Azzuro Peroni	£ 5.00
Corona	£ 5.00
Peroni Zero	£ 4.50
Rekorderlig Straw & Lime	£ 6.00
Rekorderlig Wild Berry	£ 6.00
Magners Pt Bottle	£ 5.85

SPIRITS

Smirnoff Vodka	£ 4.50
Gordons Gin	£ 4.50
Bombay Sapphire	£ 5.50
Muff Gin	£ 5.00
Captain Morgan	£ 4.50
Bacardi Rum	£ 4.50
Havana Club 3	£ 4.50
Kraken Black Spiced	£ 5.50
Hennessy	£ 6.50
Bushmills	£ 4.50
Bushmills Black Bush	£ 5.50
Bushmills Caribbean Cask	£ 5.50
Bushmills 10 year	£ 10.50
Bushmills 16 year	£ 15.00
Bushmills 21 year	£ 25.00

COCKTAILS

BRAMBLE £11

Gin, Crème du Mure, Lemon Juice

WHISKEY SOUR £11

Whiskey, Lemon Juice,
Sugar Syrup, Bitters, Egg White

ESPRESSO MARTINI £11

Vodka, Espresso,
Coffee Liqueur, Sugar Syrup

COSMOPOLITAN £11

Vodka, Cointreau,
Lime Juice, Cranberry Juice

NEGRONI £11

Gin, Sweet Vermouth, Campari

FRENCH 75 £11

Gin, Lemon Juice,
Sugar Syrup, Prosecco

OLD FASHIONED £11

Whiskey, Brown Sugar Cube,
Orange Bitters, Angostura Bitters

MARGARITA £11

Tequila, Lime Juice. Cointreau