

STARTERS

Soup Of The Day 1,2,7 Freshly Made Bread & Butter	£ 8
Chowder 1,2,4,5,7,8,14 Local Smoked Haddock, Salmon, Bacon, Clam, Wheaten Bread	£ 12
Buttermilk Chicken Smoked Chilli Ketchup, Scallion, Onion Seeds 1,7	£ 10
Chicken Caesar Salad 1,2,4,5,7,9,14 Chicken, Cos Lettuce, Parmesan, Crouton, Caesar Dressing	£ 12
Strangford Lough Mussels 2,7,8,14 Cider, Scallion, Parsley, Sourdough	£ 12
Nicoise Salad 4,5,7,14 Tomato, Green Beans, Egg, Artichoke, Capers, Anchovy, Tonnato Sauce	£ 12
Chicken Liver Parfait 2,4,7,14 Rhubarb & Date Chutney, Brioche	£ 12
Salmon 5,9,14 Muff Gin Cured Salmon, Apple, Fennel, Radish, Cucumber	£ 13.50
Scallops 1,7,8,14 [SUPPLEMENT £ 6 FOR DINNER INCLUSIVE] Fennel, Spiced Nduja Sausage, Tomato	£ 15
Goats Cheese Salad 7,9,10,14 Dart Mountain Carraig Ban Goats Cheese, Seasonal Leaves, Pickled Carrot, Candied Walnut, Citrus Dressing	£ 13
Summer Risotto 7 Pea, Leek, Lemon, Pecorino	£ 10.50
Gnocchi 2,4,10 Parmesan Potato Gnocchi, Sundried Tomato, Basil Pesto, Rocket	£ 10.50

All items are subject to availability. Some foods may contain nuts or nut oils.
Items can be modified to become Vegan

Allergens: (1) Celery, (2) Gluten, (3) Crustaceans, (4) Eggs, (5) Fish, (6) Lupin, (7) Milk, (8) Mollusks, (9) Mustard, (10) Nuts, (11) Peanuts, (12) Sesame Seeds, (13) Soya, (14) Sulphur Dioxide.



MAINS

Steak Burger 1,2,7,14 Mcatamneys Steak Burger, Brioche, Smoked Bacon, Jam, Tomato Relish, Leaves, Gherkin, Onion Ring, Fries	£18	Chicken Pasta 1,2,7,14 Smoked Pancetta, Chestnut Mushroom, Tagliatelle, Parmesan, Rocket, White Wine Cream	£19
Crispy Chicken Burger 1,2,7,14 Brioche, Smoked Bacon Jam, Tomato Relish, Leaves, Gherkin, Onion Ring, Fries	£17	Tagliatelle 2,7,14 Tagliatelle, Buffalo Mozzarella, Tomato Marinara, Basil	£18
Chicken Goujons 1,2,4,7,9,14 Chipotle Mayonnaise, Summer Slaw, Fries	£16	Lamb Rump 7,10 Tomato, Oregano, Garlic, Black Olive, Dauphinoise Potato, Balsamic Jus	£28
The Ebrington Chicken Curry 2,7 Coconut, Tomato, Onion, Coriander, Rice, Naan Bread	£16	Duck 1,7,9,14 Duck Breast, Cabbage, Braised Leg, Parsnip Puree, Pickled Cherry Jus	£28
The Ebrington Paneer Curry 2,7 [Vegetarian] Coconut, Tomato, Onion, Coriander, Rice, Naan Bread	£15	Hake 5,14 Pea Puree, Pont Neuf, Warm Tartar Sauce	£24
Sirloin Steak 1,2,7,14 [Supplement of £10 for dinner inclusive] Mill Dam Flax Fed 8oz Sirloin (35 Day Dry Aged), Pickled Onion Rings, Beef Fat Tripple Cooked Chips (Peppercorn Sauce/Bearnaise Sauce)	£32	Salmon 5,14 Sundried Tomato, Sauce Vierge, Crushed Potatoes	£24
Daube of Beef 1,7,14 Red Wine Braised Ox Cheek, Pancetta, Onion, Carrot, Champ Potato	£25	Fish & Chips 2,5,7,9,14 Greencastle Haddock, Pea Puree, Tartar Sauce, Beef Fat Chips	£18
Chicken Supreme 2,7,14 Broad Bean, Pea, Baby Gem, Bacon, Confit Onion, Tarragon, Creamed Potato, Chicken Jus	£24	Cauliflower Kiev 2,9,14 [Vegan] Black Garlic Butter, Marinated Tomato, Rocket	£15

SIDES

Dauphinoise Potatoes 7,14 **Summer Buttered Greens** 7 **Creamed Potato** 7,14 **Champ Potato** 7,14
Pickled Onion Rings 2,9,14 **Mixed Salad** 9,14 **Beef Fat Chunky Chips** 14 **French Fries**

£4.50 each

All items are subject to availability. Some foods may contain nuts or nut oils.
Items can be modified to become Vegan

Allergens: (1) Celery, (2) Gluten, (3) Crustaceans, (4) Eggs, (5) Fish, (6) Lupin, (7) Milk, (8) Mollusks,
(9) Mustard, (10) Nuts, (11) Peanuts, (12) Sesame Seeds, (13) Soya, (14) Sulphur Dioxide.



• DESSERTS •

Sticky Toffee Pudding 4,7,10 Salted Caramel, Almond, Vanilla Ice Cream	£ 8
Pavlova 4,7 Rhubarb Curd, Elderflower, Strawberry	£ 8
Brownie 2,4,7 White Chocolate Crumb, Raspberry Sorbet	£ 8
Baked Cheesecake 2,4,7 Passion Fruit, Lime	£ 8
Vanilla Crème Caramel 4,7,10 Hazelnut Grenola	£ 8
Chocolate Delice 2,4,7,10 Feuilletine, Coco Tuille, Praline Ice Cream	£ 8
Vegan Lemon Cheesecake 2 Oat Crumb, Raspberry Sorbet	£ 8
Legenderry Cheese Board 2,7,14 [SUPPLEMENT OF £9 FOR DINNER INCLUSIVE] Kilcreen, Sperrin Blue, Banagher Bold, Quince, Irish Black Butter, Chutney, Crackers	£ 16
Muineglas Ice Creams/Sorbet Selection 4,7 Please Select Your Choice Of Three From Our Range Of Ice Creams & Sorbets Vanilla Bean Ice Cream Chocolate Ice Cream Yellowman Ice Cream Strawberry Ice Cream Black Currant Sorbet Apple Sorbet Raspberry Sorbet Lemon Sorbet Mango Sorbet	£ 8

• LOCAL SUPPLIERS •

Donegal Prime Fish - Doherty Roe - Foyle Fruit - LA Rousse - Lisdergan Butchers - McAtamneys Butchers
O'Kanes Meats - Glenshane Eggs - McDaid's Bakery - Muineglas Ice Cream - Clandeboye Estate Yoghurt
Dromona - SD Bell & Co - Johnsons Coffee - Hendersons - Sysco - Dalton Farm - Doreen Jams

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) Mollusks,
(9) Mustard, (10) Nuts, (11) Peanuts, (12) Sesame Seeds, (13) Soya, (14) Sulphur Dioxide.



DRINKS MENU

WINE LIST

WHITE

	175ml	250ml	Btl
1. El Caminador Chardonnay, Central Valley, Chile	£ 7.50	£ 10.50	£ 28
2. Il Bucco Pinot Grigio delle Venezie Veneto, Italy	£ 8.50	£ 11.50	£ 32
3. Croix des Vents Sauvignon Blanc Languedoc, France	£ 9.50	£ 12.50	£ 36
4. Vila Nova Vinho Verde Portugal Vinho Verde			£ 40
5. Walnut Block Collectables Organic Sauvignon Blanc, Marlborough, New Zealand			£ 42
6. Montresor Soave Classico 'Gran Guardia' Veneto, Italy			£ 44
7. Gavi di Gavi La Chiara - Cortese Piemonte, Italy			£ 46
8. Genio Y Figura Albariño Rias Baixas, Spain			£ 48
9. Domaine de la Motte Chablis Burgundy, France			£ 62
10. Domaine Roblin Sancerre Terres Blanches - Organic Loire, France			£ 72
11. Domaine Beranger Pouilly-Fuisse Burgundy, France			£ 80
12. Domaine Henri Villamont Puligny Montrachet - Burgundy, France			£ 130

SPARKLING - CHAMPAGNE

	125ml	Btl
13. Corte delle Calli, Prosecco Treviso Veneto	£ 11	£ 35
14. Il Caggio Rose Prosecco Extra Dry N.V. Veneto, Italy	£ 12.50	£ 38
15. Gremillet Brut Selection N.V. Champagne, France	£ 15.50	£ 75
16. Gremillet, Brut Rosé N.V. Champagne, France	£ 16.50	£ 85
17. Veuve Cliquot Brut Champagne		£ 115
18. Laurent Perrier Cuvee Rose N.V. Champagne, France		£ 140

SWEET-FORTIFIES

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

RED

	175ml	250ml	Btl
21. Sire Cochet Merlot, Languedoc, France	£ 7.50	£ 10.50	£ 28
22. El Caminador Cabernet Sauvignon, Central Valley, Chile	£ 8.50	£ 11.50	£ 32
23. Swallows Tale Shiraz Cabernet, Eilm, South Africa	£ 9.50	£ 12.50	£ 36
24. Finca La Colonia Colección Malbec - Mendoza, Argentina			£ 38
25. Monetbuena Rioja Crianza Rioja, Spain			£ 40
26. Neprica Negroamara Puglia, Italy			£ 42
27. Côtes du Rhône 'Le Temps est Venu' Domaine Ogier Rhone valley, France			£ 44
28. Uggiano Chianti Colli Fiorentini Tuscany, Italy			£ 53
29. Monte Del Fra Ripasso Valpolicella Superiore Vento, Italy			£ 53
30. Chateau La Fleur Penin St Emilion Grand Cru 2019, Bordeaux, France			£ 58
31. Chateau Bernadotte 2019 Haut-Medoc/Bordeaux, France			£ 65
32. Jean Luc Colombo Chateauneuf-du-Pape Les Bartavelles 2018, Rhone, France			£ 110
33. Buena Vista Napa Valley Cabernet Sauvignon 2018, California, USA			£ 130
34. Morgan Bay White Zinfandel Rose California, USA	£ 8.50	£ 11.50	£ 32
35. Croix des Vents Cinsault Rose Languedoc, France			£ 36

DRINKS

BEER ON DRAFT

Moretti	£ 6.00
Guinness	£ 6.00

BOTTLED BEER & CIDERS

Nastro Azzuro Peroni	£ 5.20
Corona	£ 5.20
Peroni Zero	£ 4.50
Kopparberg Straw & Lime	£ 6.00
Kopparberg Mixed Fruit	£ 6.00
Magners Pt Bottle	£ 6.00

SPIRITS

Smirnoff Vodka	£ 4.60
Gordons Gin	£ 4.60
Bombay Sapphire	£ 5.50
Muff Gin	£ 5.00
Captain Morgan	£ 4.60
Bacardi Rum	£ 4.60
Havana Club 3	£ 4.60
Kraken Black Spiced	£ 5.50
Hennessy	£ 6.50
Bushmills	£ 4.60
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

Gin, Creme du Mure, Lemon Juice
£ 11

WHISKEY SOUR

Whiskey, Lemon Juice,
Sugar Syrup, Bitters, Egg White
£ 11

ESPRESSO MARTINI

Vodka, Espresso,
Coffee Liqueur, Sugar Syrup
£ 11

COSMOPOLITAN

Vodka, Cointreau,
Lime Juice, Cranberry Juice
£ 11

NEGRONI

Gin, Sweet Vermouth, Campari
£ 11

FRENCH 75

Gin, Lemon Juice,
Sugar Syrup, Prosecco
£ 11

OLD FASHIONED

Whiskey, Brown Sugar Cube,
Orange Bitters, Angostura Bitters
£ 11

MARGARITA

Tequila, Lime Juice, Cointreau
£ 11