

## STARTERS

### Soup 1,7,14

£10

Roast Celeriac - Ballylisk Brie - Crisp Potato - Truffle Oil

### Parfait 2,4,7, 9,14

£12

Rockvale Chicken Liver - Armagh Apple and Raisin Chutney - Toasted Brioche

### Crab 1,3,7,9,14

£16

(Supplement £7 For Dinner Inclusive - Package)

Kilkeel Crab - Pickled Celery - Orchard Pear - Jerusalem Artichoke Crisp

### Pasta 1,2,4,7,10,14

£11

Butternut Squash Agnolotti - Sage Crisp - Wild Mushroom - Dart Mountain Sperrin Blue Infusion - Toasted Hazelnut

## MAINS

### Beef 1,2,4,7,9,14

£25

Coyagh Farm Braised Beef Cheek - Chestnut Mushroom - Roast Onion - Smoked Pancetta - Anise Confit Carrot - Colcannon Croquette - Red Wine & Thyme Jus

### Chicken 1,7,14

£25

Rockvale Chicken Supreme - King Oyster Mushroom - Cavolo Nero - Potato Fondant - Chicken Jus

### Duck 1,7,9,14

£30

Pan Fried Thornhill Duck Breast - Glazed Beets - Beetroot Ketchup - Braised Chicory - Thyme Potato Terrine - Wild Berry Jus

### Cod 1,5,7,14

£26

Atlantic Cod Fillet - Cauliflower Puree - Swiss Chard - Goatsbridge Trout Roe - Islander Kelp Butter Sauce



## • DESSERTS •

<b>Souffle</b> 2,4,7 Blackcurrant Souffle - Muine Glas Vanilla Ice Cream - Homemade Custard	<b>£8.50</b>
<b>Armagh Apple (Chef Leigh's Favourite)</b> 2,4,7,10 Traditional Apple and Almond Tart - Caramelised Apple Butter - Mine Glas Yellowman Ice Cream	<b>£8.50</b>
<b>Cheesecake</b> 2,4,7 Raspberry and White Chocolate – Vanilla Tuille- Raspberry Gel	<b>£8.50</b>
<b>Chocolate</b> 2,4,7,10 Dark Chocolate Delice - Feuilletine - Coco Tuille - The Ebrington Praline Ice Cream	<b>£8.50</b>
<b>Chef's Legenderry Cheese Board</b> 1,2,7,9,14 <b>(Supplement £10 For Dinner Inclusive - Package)</b> Dart Mountain Sperrin Blue - Kilcreen - Banagher Bold - Toasted Barmbrack - Spice Cracker - Orchard Apple and Raisin Chutney	<b>£16</b>

## • SIDES – £4.50 EACH •

**Seasonal Roast Veg** 1,7,9 **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**

## • 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

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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.

# Something more casual...

## STARTERS

- Something Soup** 1,2,4,7 **£8**  
Freshly Made Wheaten Bread - Connacht Butter
- Seafood Chowder** 1,2,4,5,7,8,14 **£12**  
Local Smoked Haddock - Cod - Salmon - Smoke Pancetta - Potato -  
Dill Oil - Wheaten Bread
- Beef** 2,5,8,12,13,14 **£12**  
**(Chef Leigh's Favourite)**  
Coyagh Farm 12 Hour Braised Beef Short Rib - Bao Bun -  
Ebrington Hot Sauce - Kimchi Slaw - Scallion - Coriander
- Caesar Salad** 2,4,5,9,14 **£11**  
Grants Smoked Streaky Bacon - Baby Gem Lettuce -  
Parmesan - Crouton - Caesar Dressing
- Cauliflower** 2,9 **£10**  
Tempera Cauliflower - Bao Bun - Ebrington Hot  
Sauce - Asian Slaw - Scallion - Coriander
- Chicken Fritters** 2,5,12,14 **£10**  
Sesame - Pickled Ginger - Scallion - Chillies



— • MAINS • —

**Toasted Cheese And Ham 2, 7, 9** **£16**

Grants Honey Roast Gammon - Smoked Apple Wood Cheddar - Rocket - Ballymaloe Relish - Ciabatta - Fries

**McAtamneys Steak Burger 2,7,9,14** **£18**

Brioche - Smoked Bacon Jam - Ballymaloe Relish - Leaves - Crisp Onion - Gherkin - Fries

**Chicken Pasta 1,2,7,13** **£19**

Tagliatelle - Mushroom - Pancetta, Rocket - Parmesan - White Wine Cream

**Fish And Chips 2,5,7,9,14** **£18**  
**(Chef Leigh's Favourite)**

Ale Battered Greencastle Haddock - Minted Peas - Tartar Sauce - Lemon - Beef Fat Triple Cooked Chips

**Chicken Goujons 1,2,4,7,9** **£16**

Asian Slaw - Curry Mayo - Fries

**The Ebrington Vegan Curry** **£15**

Coconut - Tomato - Roast Squash - Spinach - Cauliflower - Coriander - Basmati Rice - Poppadom's

**Mill Dam 35 Day Dry Aged 10oz** **£32**  
**Flax Fed Sirloin Steak 1,2, 7,14**

**(Supplement £10 For Dinner Inclusive Package)**

Pickled Onion Rings-Mushroom Ketchup - Peppercorn Sauce - Beef Fat Triple Cooked Chips

**Tagliatelle 1,2,14** **£18**

Roast Pumpkin - Spinach - Tomato Marinara

**The Ebrington Chicken Curry 2** **£16**

Coconut - Tomato - Onion - Pepper - Spinach - Coriander - Basmati Rice - Naan Bread

— • DESSERTS • —

**Pavlova 4,7** **£8.50**

Orchard Pear, Chantilly Cream, Salted Caramel Sauce

**Vegan Lemon Cheesecake 2** **£8.50**

Oat Crumb, Muineglass Raspberry Sorbet

**Muineglas Ice Cream & Sorbet Selection 2,7** **£8**

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 Apple Sorbet | Raspberry Sorbet | Lemon Sorbet

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# WINES

## 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. Lucchetto Prosecco N.V.	£11	£35
14. Il Caggio Prosecco Rose - 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 Clicquot Brut Champagne		£115
18. Laurent Perrier Cuvee Rose N.V. Champagne, France		£140

## 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	£7.50	£10.50	£28
20. El Caminador Cabernet Sauvignon, Central Valley, Chile	£8.50	£11.50	£32
21. Swallows Tale Shiraz Cabernet, Eilm, South Africa	£9.50	£12.50	£36
22. Finca La Colonia Colección Malbec - Mendoza, Argentina			£38
23. Monetbuena Rioja Crianza Rioja, Spain			£40
24. Neprica Negroamara Puglia, Italy			£42
25. Côtes du Rhône, 'Le Temps est Venu' Domaine Ogier Rhone Valley, France			£44
26. Uggiano Chianti Colli Fiorentini Tuscany, Italy			£48
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			£110
31. Buena Vista Napa Valley Cabernet Sauvignon 2018 California, USA			£130

## ROSE

	175ml	250ml	Btl
32. Morgan Bay White Zinfandel Rose California, USA	£8.50	£11.50	£32
33. Croix des Vents Cinsault Rose Languedoc, France			£36



# THE OAK ROOM

RESTAURANT

## DRINKS

### BEER ON DRAFT

Moretti	£6.20
Guinness	£6.20

### 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 £12

Gin, Creme du Mure, Lemon Juice

### WHISKEY SOUR £12

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

### ESPRESSO MARTINI £12

Vodka, Espresso,  
Coffee Liqueur, Sugar Syrup

### COSMOPOLITAN £12

Vodka, Cointreau,  
Lime Juice, Cranberry Juice

### NEGRONI £12

Gin, Sweet Vermouth, Campari

### FRENCH 75 £12

Gin, Lemon Juice,  
Sugar Syrup, Prosecco

### OLD FASHIONED £12

Whiskey, Brown Sugar Cube,  
Orange Bitters, Angostura Bitters

### MARGARITA £12

Tequila, Lime Juice. Cointreau