



THE
EBRINGTON

SPRING MENU

Welcome

Head Chef Leigh Thurston and his culinary team are delighted to present you with their menu, designed exclusively using seasonal, locally sourced and traceable ingredients.

Leigh Thurston

HEAD CHEF

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
Clandeboyne Estate Yoghurt Dromona – SD Bell & Co - Johnsons Coffee - Hendersons
Sysco - Dalton Farm - Doreen Jams - Islander Kelp - Burren Balsamic

STARTERS

Venison

£13

Hay Smoked Sperrin Mountain Venison - Shallot - Gherkin
Egg Yolk Gel - Crostini
2,4,14

Parfait

£12

Rockvale Chicken Liver Parfait - Armagh Apple Chutney
Toasted Brioche - Candied Walnut
1,2,4,7,10,12,14

Trout

£12

Brighter Gold Rapeseed Oil Poached Sea Trout - Broad Beans
Watercress - Burren Balsamic Citrus Pearls
1,5,13,14

Gnocchi

£12

Parisienne Gnocchi - Brown Butter Cauliflower
Pickled Cauliflower - Radish - Sorrel
2,4,7,9,12,14

MAINS

Lamb

£32

(Supplement £10 For Dinner Inclusive Package)

Murley Mountain Lamb Rump - Braised Lamb Shoulder
Crisp Sweetbread - Purple Sprouting Broccoli - Pea Purée - Lamb Jus
1,2,4,7,14

£26

Chicken

Manor Farm Chicken Supreme - Chicken Thigh Terrine - Asparagus
Black Garlic - Jus Gras
1,7,13,14

Monkfish

£29

Tandoori Atlantic Monkfish - Rathlin Island Kelp - Curried Cauliflower Puree
Pickled Strangford Lough Mussels - Curried Mussel Broth
2,4,7,9,14

Falafel

£24

Chickpea Falafel - Wild Garlic Hummus - Spring Greens
9,12

SIDES - £5 EACH

Seasonal Vegetables *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

DESSERTS

Soufflé (GF)

£10

Rhubarb Crumble Soufflé - Rhubarb Compote
Stem Ginger Ice Cream *[please allow for an additional 10 minutes cooking time]*
2,7,9,14

Chocolate

£9

Triple Chocolate Mousse Cake - Feuilletine - Cocoa Nib Tuile
Praline Ice Cream
2,4,7

Savarin

£9

Armagh Apple Savarin - Black Butter - Apple Crisp
Calvados Ice Cream
2,4,7,14

Cheesecake

£9

Preserved Raspberry Cheesecake - White Chocolate
Muine Glas Ice Cream
1,7,14

Chef's Legenderry Cheese Board

(Supplement £10 For Dinner Inclusive - Package)

£16.50

Dart Mountain Sperrin Blue - Kilcreen - Banagher Bold
Toasted Barmbrack Spiced Cracker - Orchard Apple and Raisin Chutney
1,2,7,9,14

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.

