



THE DOYEN

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À LA CARTE



STARTERS

* Soup of the day, wheaten bread (V)	£5
Chowder, smoked haddock, mussels, bacon, sweet corn, wheaten bread	£8
Steamed Strangford mussels, white wine, garlic, shallots, cream, charred sourdough	£8
* Seared mackerel, Comber potato & mustard salad, pickled rhubarb	£7.50
Smoked chicken Caesar salad, baby gem, anchovy, olive tapenade, parmesan, croutons, hens egg	£8
Goats cheese curd & crispy fritters, salt baked beetroot & candied walnut salad (V)	£7
* Salt & chilli crispy squid, mango & lime salsa, black garlic aioli	£7
* Thai duck spring rolls, roasted peanut salad, plum sauce	£7.50
Ham hock, quail Scotch egg, black pudding, pickled mushrooms, pancetta, tomato chutney	£7.50

MAINS

Slow braised lamb shank, goats cheese mash, rhubarb chutney, roast parsnips, rosemary jus	£18
* Grilled supreme of chicken, smoked cheddar mash, purple sprouting broccoli, glazed carrots, leek & mustard cream	£15
* Soz beef burger, crisp pancetta, smoked cheddar, chilli jam, brioche bun, truffle parmesan fries	£14
Fillet of hake, sauté Comber potatoes, purple sprouting broccoli, kale, tomato ragu	£16
* Seafood linguine, mussels, prawns, smoked haddock, fennel & prosecco velouté	£14
10oz aged sirloin steak, confit beef tomato, buttermilk onion rings, gratin potato, green peppercorn sauce	£23
Surf & turf 10oz sirloin steak, local prawns in red wine & garlic butter, gratin potato	£26
Beer battered scampi, crushed peas, remoulade sauce, triple cooked chips	£15
* Beetroot risotto, Fivemiletown goats cheese fritters, rocket, hazelnut pesto (V)	£13
Thornhill duck breast, gratin potato, prune & Cointreau jus, salt baked beetroot, kale	£17

SIDES

Triple cooked chips, smoked ketchup £4 | Truffle & parmesan fries, aioli £5
Sweet potato fries, chipotle mayo £4 | Buttered mash £4 | Buttermilk onion rings £4

DESSERTS

Brambly apple & rhubarb crumble, custard, vanilla ice cream	£6
Sticky toffee pudding, pecan caramel sauce, vanilla ice cream	£6
Dark chocolate brownie, chocolate ganache, honeycomb ice cream	£6
White chocolate & baileys cheesecake, blueberry compote	£6
Selection of ice cream, white chocolate chip cookie	£4
Local cheese board, quince, onion chutney, oat biscuits	£8

(V) - Vegetarian (GF) - Made Without Gluten menu *available on request*

Food Allergy: If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available upon request.