

Burrendale A La Carte Menu

Dinner Menu

Starters

Soup - £5.50

House bread

House Baked Bread Selection - £6.00

Tapenade, Irish butter, olive & balsamic vinegar

Anti Pasti (Sharing Board) - £15.00

Cured meats, parmesan, olives, sun blushed tomatoes, olive oil, tapenade, baked sour dough bread

Crispy Sweet Cured Smalls Pork Belly Bites - £8.00

Tomato & chilli jam, crème fraiche, pickled ribbon salad

Smoked Chicken Waldorf Salad

Starter £8.00 Main Course £14.00

Cos lettuce, grapes, apple, sour dough croutons, lemon aioli

Chicken Liver Parfait - £7.50

House baked Guinness bread, rocket & grapes, fig chutney

Herb Breaded Wicklow Brie - £7.50

Cranberry aioli, baby leaf & apple, celeriac remoulade

Wild Mushroom Risotto Fritters - £7.50

Baby leaf & fire roasted red pepper salad, basil aioli

Main Courses

Pollo Lorenzo - £15.00

*Butterfly chicken fillet, milano salami, mozzarella cheese,
Italian herb crust, white wine & garlic reduced cream sauce,
garlic sautéed Comber potatoes*

Local Blackened Chicken - £15.00

*Buttered greens, crispy chorizo, white wine & sun blushed
tomato cream, crispy champ croquette*

Pan Seared Local Chicken Supreme - £15.00

*Buttered greens, Bushmills mixed peppercorn cream sauce,
crispy tobacco onions, creamy mash*

Baked Keenan's Salmon Fillet - £18.50

*Buttered greens, white wine,
lemon & spinach cream, fondant potatoes, calvo nero crisp*

Natural Smoked Portavogie Cod - £17.00

*White wine, ginger, mushroom & scallion cream, crispy leeks,
garlic sautéed Comber potatoes*

Trio of Portavogie Seafood - £19.50

*Chorizo, tomato, vegetable & white bean cassoulet,
Buttered Spinach with tender stem broccoli*

16 Hour Slow Braised Smalls Butchers Beef - £17.00

*Shallots, rich bourguignonne jus, pastry seed tuile,
honey glazed vegetables, mustard mash*

Smalls Butchers 10oz Sirloin Steak £24

*Balsamic tomato, herb crust flat mushroom,
Bushmills mixed peppercorn cream, triple cooked chips*

Smalls Butchers Fillet Steak Pieces - £19.50

*Bushmills whiskey, wild mushroom & aubergine cream sauce, crispy tobacco
onions, spinach & tender stem broccoli, braised basmati rice*

Sides

£2.00 Each

Pepper Sauce

White Wine Sauce

Bourguinonne Jus

Whisky wild mushroom & aubergine sauce

Rich roast gravy

£3.00 Each

House salad

Braised basmati rice

Sweet potato fries

Garlic sautéed comber potatoes

Triple cooked chips

Onion rings

Seasonal vegetables

Creamed potato

Champ

Skinny Fries