

# The OLD INN

Est. 1614

## A La Carte

### Breads

Bread & Irish Butter

£3.50

### Starters

Kilkeel Crab, Courgette, Basil & Sour Cream

£14.00

Seared Yellow Fin Tuna, Green Beans, Anchovies & Shallot Salad

£15.00

Old Inn Beef Tartare, Lough Neagh Smoked Eel, Grilled Sourdough

£13.50

Tomato Gazpachio, Basil, Fried Bread, St Tola Ash

£10.00

Buttermilk Fried Quail, Wilted Vegetable Salad, Chilli Mayonnaise

£12.50

North Coast Lobster Caesar Salad

£18.50

### Main Courses

Breast of Cornfed Chicken, Courgettes, Caramelised Garlic, Sweetcorn Cream

£29.00

Roast Rump of Lamb, Smoked Tomato Tart, Boyne Valley Bán, Black Garlic

£30.00

Grange Farm Barbary Duck Breast, Pickled Cherries, Spiced Honey, Caramelised Onion

£32.00

Stuffed Saddle of Rabbit, Smoked Bacon, Wilted Lettuce, Broad Beans

£35.00

Grilled Halibut, Crushed Comber Potatoes, Brown Shrimp, Dulse, Herbs

£32.00

Chargrilled Ribeye, Slow Roasted Tomatoes, Watercress & Shallot Salad

£36.00

600g Chateaubriand of Irish Beef, Slow Roasted Tomato, Shallot & Watercress Salad, Choice of Two Sides & Sauce

(For 2 Sharing)

£90.00

### Sides

#### Potatoes

£6.00

Beef Fat Chips

Shoe String Fries

Buttered Mash Potato

Fried New Potatoes,  
Roast Garlic

#### Vegetables & Salads

£6.00

Summer Leaves & Herb Salad

Green Beans, Ricotta, Honey &  
Mustard

Beer Battered Onion Rings

Roasted Butternut Squash, pesto &  
Pinenuts

#### Sauces

£4.00

Béarnaise

Red Wine

Garlic Butter

Green Peppercorn

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however, the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources.

10% discretionary service charge on tables of 6 or more people.