



THE CONSERVATORY

## *Lunch Menu*

### *Starters & Light Bites*

#### **Garden Pea Soup**

Truffle oil, bacon & cheese gougère

**£10.00**

#### **Caesar Salad**

Chargrilled chicken, olives, gem leaves, bacon lardons, poached egg, croutons, anchovy dressing

***Starter £13.50 | Main £19.50***

#### **Beef Caprese Pretzel Baguette**

Sliced pastrami, heirloom tomato, smoked mozzarella, pesto, rocket, French fries

**£19.50**

#### **Goat's Cheese Arancini**

Caramelised onion, pea purée

**£11.50**

#### **Baked Camembert**

Smoked honey, crostini, candied hazelnuts, Irish leaves, aged balsamic

**£12.50**

#### **Slow Cooked Chicken & Tarragon Mayonnaise Roll**

Flaked chicken, crispy streaky bacon, tarragon mayonnaise, shredded iceberg,

French fries

**£20.50**

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### *Main Courses*

#### **Chicken Supreme**

Herb roast chicken, morel mushroom sauce, asparagus & cream polenta

**£22.50**

#### **Fillet of Seabass**

Cauliflower purée, crispy pancetta, tenderstem broccoli, black truffle

**£23.50**

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

## *Main Courses*

### **Slow Cooked Short Rib**

Potato gratin, balsamic glaze, wilted  
spinach, crispy shallots  
**£24.50**

### **Crab & Chilli Linguine**

Dundrum crab, fine pasta, chilli butter  
**£17.50**

### **Galgorm Hamburger**

Grilled 6oz house-made hamburger, melted brie,  
onion chutney, streaky bacon, pickled cucumber,  
iceberg lettuce, French fries  
**£21.50**

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## *Sides*

### **French Fries**

**£5.50**

### **Truffle Parmesan Fries**

**£6.00**

### **Piri Piri Parmesan Fries**

**£6.00**

### **Potato Gratin**

**£6.00**

### **Mixed Salad**

**£5.50**

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## *Sweets*

### **Baked Scones**

Buttermilk  
Sultana

*(Served with clotted cream & strawberry preserve)*

**£8.00**

### **Raspberry & Lemon Sundae**

Fresh raspberries, vanilla ice cream,  
lemon sponge, white chocolate

**£10.00**

### **Galgorm Sweet Treats**

Strawberry & basil macaron, citrus  
drizzle 'financier', almond & raspberry  
tart, mango & passionfruit cheesecake,  
Valrhona Jivara milk chocolate &  
salted caramel sponge

**£18.00**

### **Strawberry Pavlova**

Baked meringue, vanilla cream,  
strawberry syrup

**£10.00**

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