



THE CONSERVATORY

Lunch Menu **Starters & Light Bites**

Roast Red Pepper & Tomato Soup

Basil pesto, crème fraîche
£10.00

Chicken Caesar Salad

Gem leaves, bacon lardons, poached egg,
croutons, anchovy dressing
Starter £13.50 | Main £19.50

Smoked Salmon

Beetroot, horseradish, rocket, pickled onion,
potato boxty
£12.75

Shakshuka

Feta, baked egg, warm flat bread
£13.75

Parmesan Arancini

Sundried tomato chutney
£13.25

Baked Camembert

Whiskey & pecan, chargrilled ciabatta
£14.25

Honey & Soy Duck Salad

Spring onion, cherry tomato, rocket,
pickled cucumber, cashews, crostini
Starter £13.75 | Main £21.50

Main Courses

Peruvian Charred Chicken Burger

Elote corn salad, aje verde, pickled red
onions, French fries
£21.25

Croque Madame

Fried egg, pickled salad, French fries
£18.50

6oz Homemade Burger

Smoked bacon, blue cheese, iceberg, tomato, red
onion, sweet red pepper chutney, French fries
£19.50

Philly Cheese Steak Quesadilla

Pico de gallo, rocket, savora mayonnaise,
French fries
£24.50

Seafood Casserole

Mussels, clams, cod, salmon, confit
tomato, braised fennel, saffron, ciabatta
£25.50

Herb Chicken Rigatoni

Chorizo cream, spinach, tenderstem, parmesan
£20.50

Sides

**French Fries £5.50 | Truffle Parmesan Fries £6.00 |
Piri Piri Parmesan Fries £6.00 | Mixed Salad £5.50**

Sweets

Baked Scones

Buttermilk
Blueberry
(Served with clotted cream & strawberry preserve)
£8.00

Pecan & Honey Cake

Honey mascarpone chantilly, vanilla &
honey syrup, salted caramel ice cream
£10.00

Double Chocolate Brownie Sundae

Vanilla chantilly cream, salted caramel sauce,
vanilla ice cream
£10.00

Galgorm Sweet Treats

Cherry macaroon
Cocoa biscuit, strawberry mousse
Hazenlut & lemon tart
Blueberry & lavender travel cake
£18.00



THE CONSERVATORY

Breakfast Menu

7AM - 11AM

*Filter coffee & a selection of breakfast & herbal teas
are available to order from your server*

CONTINENTAL SELECTION

Upgrade your breakfast : Bloody Mary (mild | Medium | hot) or Mimosa | £12.50

Choice of Cereals

Kellogg's Rice Krispies, Coco Pops, Bran Flakes,
Weetabix, gluten free Corn Flakes

Freshly Baked Pastries

Selection of baked Danish pastries, croissant & pain au chocolat

Overnight Oats

Rolled oats, coconut milk, macerated raspberries, dark chocolate

Cured Meats & Farmhouse Cheese Selection

Sliced Milano salami & chorizo, Newtownards Kearney Blue, Hegarty's &
Gubbeen cheese, Peter's Yard sourdough crackers, fig chutney

Fresh Fruit with County Down Clandeboye Yoghurt & Granola

Melon, pineapple & grapes, Clandeboye yoghurt & honey

COOKED BREAKFAST

Galgorm Breakfast

Pork & leek sausage, bacon, soda bread, potato bread, plum tomato, flat cap mushroom, black pudding,
white pudding, choice of fried, poached or scrambled egg

Galgorm Vegan Breakfast

Vegan sausage, potato bread, plum tomato, flat cap mushroom, baked beans

Eggs Benedict

Lightly toasted muffin, smoked back bacon, poached egg, hollandaise

Eggs Royale

Lightly toasted muffin, smoked salmon, poached egg, hollandaise

Eggs Florentine

Lightly toasted muffin, wilted spinach, poached egg, hollandaise

Oat Milk Porridge

Honey-soaked golden raisins, cinnamon, candied almonds

Omelette

Rolled omelette, torn ham, mature cheddar, chives

Brioche French Toast

Vanilla mascarpone, biscoff crumble, salted caramel, caramelised banana

Pancakes

Served with a choice of:

Streaky bacon & maple syrup

Blackberry compote, cinnamon crumble, vanilla mascarpone

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