

A La Carte

Breads

Bread & Irish Butter
£4.00

Starters

- Cream of Cauliflower Soup, Smoked Salmon, Rolled Oat Wheaten
£12.50
- Seared Scallops, Crushed Jerusalem Artichoke, Connemara Ham, Hazelnuts
£16.00
- Salted Plum & Roasted Beetroot Salad, Whipped Toonsbridge Ricotta
£11.50
- Citrus Cured Mackerel, Buttermilk, Radish, Dill
£13.50
- Carpaccio of Venison, Blackberries, Parsnip Cream, Gingerbread
£15.00
- Duck Terrine, Walnut Ketchup, Bramley Apple, Celeriac, Toast
£14.50

Main Courses

- Suckling Pig Porchetta, White Cabbage, Stuffed Onion, Apple, Sage
£33.00
- Cornfed Chicken, White Pudding, Bacon, Squash, Seeds
£29.50
- Breast of Grange Farm Duck, Spiced Turnip, Overcooked Pear, Chestnuts, Watercress
£32.00
- Slow-Cooked Shank & Roasted Loin of Venison, Pearl Barley, Woodland Mushrooms
£35.00
- Atlantic Halibut, Brandade, Roasted Fennel, Pickled Mussels
£34.00
- Chargrilled 10oz Flax-Fed Ribeye, Slow Roasted Tomatoes, Herb Salad
£38.00
- 600g Sirloin of Flax-Fed Irish Beef, Slow Roasted Tomato, Herb Salad, Two Sides & a Sauce (For 2 Sharing)
£90.00

Sides

Potatoes £6.50	Vegetables & Salads £6.50	Sauces £4.50
Beef Fat Chips	Peppered Parsnip & Celeriac Crush	Béarnaise
Baby Potatoes, Herb & Dulse Butter	Sweetheart Cabbage, Roasted Garlic & Miso	Red Wine
Buttered Mash Potato	Bitter Leaves & Herb Salad	Garlic Butter
Potato & Coolea Gratin	Beer Battered Onion Rings	Green Peppercorn

Desserts

- Pear & Anise Paris-Brest, Honey Cream, Bitter Chocolate
£12.50
(Recommended accompaniment Disaronno Amaretto £6.45)
- Milk Toffee Tart, Banana, Milk Ice Cream
£12.50
(Recommended accompaniment Baileys Irish Cream £7.50)
- Vanilla Crème Brûlée, Almond Sable
£12.50
(Recommended accompaniment Petit Guiraud Sauternes, France, 50ml £6.00/Bottle £78.00)
- Dark Chocolate Mousse, Lemon, Hazelnut, Caramels
£12.50
(Recommended accompaniment Taylors LBV £8.95)
- Caramelised Bread Pudding, Apple, Buttermilk Custard, Vanilla Ice Cream (For 2 Sharing)
£22.00
(Recommended accompaniment Petit Guiraud Sauternes, France, 50ml £6.00/Bottle £78.00)
- Scullery Kitchen Ice Cream Selection (Choose 3)
(Vanilla, Rum ‘n’ Raisin, Sea Salt Caramel, Dark Chocolate)
£12.50
- Selection of Irish Cheeses, Quince, Crackers
(Crozier Blue, Co.Tipperary | Durrus, Co.Mayo | St Tola Ash, Co.Clare | Coolattin Mature Cheddar, Co.Carlow)
£16.00
(Recommended accompaniment Taylors 10 yr £9.60)

Dessert Cocktails £15.95

- Espresso Martini
Grey Goose, Teisseire Vanilla, Copeland Cold Brew Espresso, Chocolate Bitters
- White Chocolate Martini
Grey Goose, Mozart White Chocolate Liqueur, Teisseire Sugarcane, Espresso

After Dinner Drinks

- Kahlua £6.35 | Amaretto £6.45 | Bushmills 10yr £8.00 |
Dunvilles VR 10yr £12.70 | Drambuie £6.60 |
Baileys (50ml) £7.50 | Crème de Menthe £6.05 | Limoncello £6.50

Old Inn Liqueur Coffee £9.40

(Irish/Cahypso/Royale/Italian/French/Baileys)

Tea & Coffee

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|-----------------------|---------------------------|
| Americano £5.50 | Double Espresso £5.50 |
| Cafe Latte £5.75 | Flat White £5.50 |
| Cappuccino £5.75 | Irish Breakfast Tea £4.95 |
| Single Espresso £4.05 | Flavoured Teas £5.50 |

Our Trusted Local Suppliers:

We are proud to work with a trusted network of quality suppliers, including Henderson Foodservice (fresh specialist ingredients), Ewings Seafoods (fresh fish & seafood), Lisdergan Butchery (artisan meats), Carnbrooke Meats (premium local beef), Bradmount Foods (fresh local fruit & vegetables), Farmview Dairies (local dairy), Draynes Farm Ice Cream (artisan ice cream), North Down Group (fresh local fruit & vegetables) and La Rousse Foods (specialist European products), ensuring quality ingredients from field to fork.

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.

The
OLD INN
Est. 1614

Attentive yet Informal,

Simple yet Sophisticated"

