



PERCY FRENCH

AT SLIEVE DONARD

To Start

Chef's Soup of the Day £6 (V)

served with homemade Guinness Wheaten Bread

Irish Seafood Chowder £8 As Main £14

served with homemade Guinness Wheaten Bread

Classic Caesar Salad £7 As Main £12

baby gem lettuce, smoked bacon, Caesar dressing, parmesan and croutons **add chicken £4**

Aromatic Salt and Chilli Chicken Wings £8

napa slaw and sriracha

Breaded Garlic Mushrooms £7

Homemade Aioli, Mixed Leaves

Chicken Liver Parfait £8

Toasted Irwin Soda Bread, Caramelised Onion Chutney

Something Different

Slow Cooked Northern Irish Daube of Beef £20

Daube of beef, creamy mash potatoes, thyme roast carrots, Guinness & treacle pan gravy

Thai Spiced Fish Cake £16

Asian slaw, skinny fries

Honey Chilli Chicken £17

basmati rice, napa salad and fries

Butter Chicken Curry £18

basmati rice, naan bread, mango chutney

Braised Lamb Shank £20

burnt onion mash, honey roasted vegetables, pan gravy

Supreme of Chicken £17

creamy mash on a bed of charred leeks, and a wholegrain mustard cream sauce

Stuffed Roast Red Pepper £16 (VG)

spiced basmati rice, chickpea & smoky tomato ragu

The Vegan Burger £15 (VG)

smoked cheddar, sundried tapenade, rocket leaves, crispy onions, sweet potato fries

Rigatoni Bolognese £15 (V)

rocket, red onion and fennel salad, garlic ciabatta

Sides £4 each

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| Garlic Fries | Chunky Chips |
| Tossed Salad | Skinny Fries |
| Garlic Bread | Chilli & Sour Cream Fries |
| Seasonal Veg | French Fried Onions |

The Classics

Northern Irish, Grass-fed Steak Burger £18

smoked cheese, dry cured bacon, salad in a toasted brioche bun, rich tomato relish and crispy hand cut chips

Beer Battered Haddock & Hand Cut Chips £16

lightly coated in a locally sourced Maggie's Leap craft beer batter, with charred lemon, tartar sauce and mushy peas

Sustainably Caught Irish Scampi £18

lightly battered, with lemon wedge, caper & gherkin mayonnaise and skinny fries

10oz Northern Irish, Grass-fed Sirloin Steak £29

chunky chips, portobello mushroom, plum tomato and brandy enriched peppercorn sauce

Desserts £7 each

Double Chocolate Brownie

Glastry Farm Ice Cream & Chocolate Sauce

Vanilla Panna Cotta

Stewed Berry Compote

Cheesecake of the Day

Please ask your server

Warm Jammy Joey

served with custard and vanilla ice cream

Glastry Farm Ice Creams

Strawberry Sundae

Fresh Strawberries, & Ice Cream

To Finish

Thompsons finest blend tea **£3**

Americano **£3**

Cappuccino **£3.50**

Latte **£3.50**

Flat White **£3.50**

Liqueur Coffees £8 each

Irish Coffee

Bushmills Whiskey Topped with Cream

Calypso Coffee

Tia Maria Topped with Cream

Baileys Coffee

Baileys Irish Cream Topped with Cream

Coffee Royale

Hennessy VS Cognac Topped with Cream

FOOD ALLERGIES & INTOLERANCES

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer gluten sensitive options but we do not operate in a fully gluten free kitchen.





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