



## Sunday Menu

2 Courses £25 / 3 Courses £29

### Starters

Smoked haddock & prawn “Smokey” with buttered leek hollandaise (1a,2,3,4,7,9,)

Soup De Jour, stout & treacle wheaten, salted butter **(V)** (1a, c,3,6,7,9)

Chicken liver parfait, black fig brûlée, chicken skin crumb, toasted sourdough (1a, 3, 6, 7, 9, 12)

Sticky Korean fried chicken, pickles, toasted sesame, gochujang mayo (1a,4,6,9,10,11,12)

St Tola goats’ cheese, beetroot meringue, grated candied walnuts, salt baked beets & pickled carrot salad, micro basil (3,6,7,8a, b,12)

### Sunday Roast

Hand carved roast sirloin of Beef (served pink or well done), Yorkshire pudding, roast gravy (1a,3,6,7,9,12)

Roast chicken supreme, black pudding & sage croquet, spiced cauliflower puree, chicken Jus (1a,3,6,7,9,12)

Mourne lamb rump (Served Pink), Roscoff onions, squash puree, roast gravy (1a,3,6,7,9,12)

**All served with seasonal vegetables, whipped mash & thyme roasted potatoes (6,7)**

Miso roast salmon, crab & herb crushed potato cake, buttered greens, mussel & fennel cream (4,6,7,9,12,14)

Ale-battered haddock and triple cooked chips, crushed pea puree, tartar sauce, lemon (1d,3,4,6,7,9)

Ravioli pea & shallot, butternut squash & fennel velouté, micro salad, black truffle dressing **(VG)** (9)

Cauliflower steak with roasted chickpea hummus, autumnal vegetables **(VG)** (6,9)

### From our Broiler

Salt aged NY striploin (227g) /8oz (£10 Supplement) (6,9)

Petite fillet 227g /8oz (£12 Supplement) (6,9)

**Served with grilled king oyster mushroom, buttermilk & cracked pepper onion ring, whisky peppercorn sauce, whipped potato or triple cooked chips (1a6,7,9,12)**

Allergen Information: 1. Cereals (a) Wheat (b) Rye (c) Oats (d) Barley 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk (including lactose) 8. Nuts, (a)Almonds (b) Hazelnuts (c)Walnuts (d)Cashews (e)Pecan nuts (f)Brazil nuts (g)Pistachio nuts (h)Macadamia or Queensland nuts (i)Chestnuts (j)Pine nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupin 14. Mollusc



### Desserts

Apple & blackberry brown sugar crumble, double vanilla custard, vanilla ice-cream (1a, c7,12)

Rich chocolate torte, caramel popcorn, cookie crumble, white chocolate ganache, milk ice-cream  
(1a,3,6,7,12)

Sticky toffee pudding, brûlée banana, pecan crumble, vanilla ice cream, salted caramel sauce  
(1a3,7,8e,12)

Mrs Coleman's fudge brownie sundae (1a, 6, 7, 12)

***\*All Hillyard House Ice Creams are proudly produced by Lick Gelato in supporting local suppliers***

### Hot Drinks

Cappuccino £3.80

Espresso £3.00

Americano £3.50

Latte £3.80

Flat White £3.80

Hot Chocolate £4.00 (Served with marshmallows)

Tea £3.20

**(Option to add Syrups +30p)**

**Alternative milk options;** Soya Milk, Oat Milk

### Dessert Coffees

Hot Whiskey £4.95

Irish Coffee £7.95

Calypso Coffee £7.95

Café Royale £7.95

Baileys Coffee £7.95

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