



THE SALTY DOG  
HOTEL & BISTRO

## SUNDAY SET MENU

£22.50 for two courses, £27.50 for three courses

### SWEET POTATO & BUTTERNUT SQUASH SOUP

served with chilli & cheese sourdough

### GOATS CHEESE & BEETROOT

with mixed leaves, honeycomb and seed crisp

### LOCAL CLANDEBOYE ESTATE GAME TERRINE

With pickled veg and garlic & tomato bread

### BANG BANG CAULIFLOWER

with sweet chilli soy glaze and crisp Asian slaw

### VEGAN CREAM CHEESE & BEETROOT

with mixed leaves, honeycomb and seed crisp

## MAIN COURSE

### ROAST SIRLOIN OF BEEF

with creamy mash, roast potatoes, Yorkshire pudding, carrot & horseradish puree, seasonal greens and pan gravy

### CORNFED CHICKEN SUPREME

With truffled smoked cheese & garlic gratin, wilted greens and thyme jus

### SUGAR PIT PORK CHOP

With spiced neck fritter, smoked black pudding, fried egg, tobacco onions, frites and jus

### SEARED COD

With shellfish & clam bisque, Marisco crab crushed potatoes and tempura citrus fine beans

### PORTAVOGIE PRAWN LINGUINE

With chilli, garlic lemon & spinach and a parmesan & herb crumb

### DEEP FRIED SOY AUBERGINE

With carrot slaw and frites

## DESSERTS

*All our homemade desserts are included in the set menu price along with a 2 cheese cheeseboard.*

### **SIDES**

*Seasonal Greens, Champ, Triple Cooked Chips, Frites with Parmesan, Kitchen Garden Salad, Tobacco Onions, Pickled Onion Rings*

**£4.00**

### **SAUCES**

*Creamy Green Peppercorn, Garlic Butter, Red Wine Jus, Hollandaise, Béarnaise*

**£2.00**

*Our kitchen uses many ingredients, some of which you may be allergic to.*

*We are more than happy to discuss your choices and, where possible, offer dishes that are free from any particular allergen (though there may be traces in the kitchen.) NOTE: descriptions of dishes DO NOT include all ingredients.*

## NIBBLES & TO START

<b>CHUNKY CHIPS or SKINNY FRITES</b> with roast garlic mayonnaise	£4.00
<b>BALLYHOLME PORK &amp; BLACK PUDDING CHIPOLATAS</b> served with Habanero Steve's Chilli Relish	£4.50
<b>SCOTCH EGG</b> with Dijon aioli and salad	£5.50
<b>CHICKEN WINGS</b> in chilli BBQ glaze with blue cheese dip and celery	£7.00
<b>CREAMY STRANGFORD MUSSELS</b> in white wine, garlic & cream with garlic Knead & Prove sourdough	£6.00
<b>CAESAR SALAD</b> with soda croutons, crisp pancetta and tempura anchovies	£6.00
<b>CRISPY SALT &amp; PEPPER SQUID</b> with curry aioli	£7.50
<b>BEST OF NI BREAD BOARD: <i>Salty Dog Wheaten and Knead &amp; Prove Sourdoughs</i></b> with Peninsula Kelp Butter and Brighter Gold rapeseed oil	£6.50

## FOR SHARING

<b>SALTY DOG MEAT PLATTER</b> Ballyholme Pork & Black Pudding cocktail sausages, scotch egg, chicken wings	£16.00
<b>SALTY DOG SEAFOOD PLATTER</b> Portavogie prawns, Strangford Lough Mussels, Crispy Squid	£16.00
<b>VEGAN PLATTER</b> Mini Vegan Burgers, Bang Bang Cauliflower, Beetroot & Vegan Cream Cheese	£16.00

## MAIN EVENT

<b>SALTY DOG BURGER</b> 8oz steak burger with pepper mayo, smoked cheese, red onion jam, pickled onion ring, gem and beef tomato	£15.00
<b>SALTY DOG VEGAN BURGER</b>  Vegetable & chickpea burger with red onion jam, gem, beef tomato and tahini 'slaw	£13.00
<b>SOUTHERN FRIED CHICKEN STRIPS &amp; CHIPS</b> with roast garlic mayo and bourbon BBQ sauce	£14.00
<b>CHICKEN CAESAR SALAD</b> with soda croutons, pancetta crisp and tempura anchovies	£12.00
<b>CREAMY STRANGFORD MUSSELS</b> in white wine, garlic & cream with garlic sourdough	£12.00
<b>IRISH SEA FISH &amp; CHIPS</b> Irish ale battered & breaded haddock with mushy peas and home-made tarragon tartare sauce	£15.00
<b>PORTAVOGIE SCAMPI</b> with skinny fries, garden peas and tarragon tartare sauce	£18.00

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## TO FINISH

<b>RICE PUDDING</b>	£7.50
with berry compote	
<b>POACHED PEAR</b> 	£7.50
with frozen pistachio cacao cream and tarragon granita	
<b>VANILLA &amp; BLUEBERRY CHEESECAKE</b>	£7.50
with vanilla ice cream & blueberry compote	
<b>AMARETTO PANACOTTA</b>	£7.50
With chocolate soil, raspberry sorbet and biscotti	
<b>APPLE AND WINTER BERRY CRUMBLE</b> with vanilla ice cream	£7.50
<b>CHEESE BOARD*</b> Priced per cheese you are free to build your own	£2.50
Served with raisin & rosemary sourdough, pear & walnut chutney, oatcakes and celery	

**Dart Mountain Cheese:** a traditional Northern Ireland cheese maker based in the Sperrins

<b>Dart Mountain Dusk</b>	An ash coated semi hard pasteurised cows' milk cheese
<b>Banagher Bold</b>	Made from cows' milk, pasteurised, and washed in Northbound Brewery's No.26, itself made from the waters of the Sperrins' Banagher Dam.

**Cooleeney Farm:** Nestled in the heart of Tipperary's prime dairy country, the pedigree Friesian herd only produces the best milk.

<b>Cooleeney</b>	Pasteurised cows' milk. A brie style cheese, creamy and buttery with discernible white mushroom notes coming through on the finish, pleasant bitterness
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**Hegartys farmhouse:** located at whitechurch, cork. Their 1<sup>st</sup> wheel of cheddar hit the market in 2002 & has been growing in popularity since. **This particular cheese is vegetarian.**

<b>Cheddar</b>	Aged between 12 & 18 months this cheddar is firm in texture, nutty & relatively mild but still cheddary
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**Coolea Farmhouse Cheese:** Hand made on the farm of the Willems family in Coolea Co. Cork.

<b>Coolea Plain</b>	Made from a very old Dutch Gouda recipe. Using high quality pasteurised cows' milk and ripened for a minimum of two months. Its texture is semi-hard to hard
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**Gubeen Farm Foods:** a 250 acre coastal farm in West Cork with the Atlantic Ocean bordering one boundary and Mount Gabriel to the North

<b>Smoked Gubeen</b>	They smoke their cheeses gently - it is very important that they make a cheese with Smoked Flavour. Not a Smoked Cheese with cheese flavour!
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**Mikes Fancy Cheese Company:** Mike's Fancy Cheese is proud to be creating a new tradition of raw milk cheesemaking in Northern Ireland ... just down the road in Newtownards

<b>Young Buck Blue</b>	Based on a Stilton-recipe and made with unpasteurised milk. When fully mature it is rich, creamy and rounded, like the best Stilton, but with a long-lingering finish
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