

NIBBLES & TO START

CHUNKY CHIPS or SKINNY FRITES	£4.00
with roast garlic mayonnaise	
BALLYHOLME PORK & BLACK PUDDING CHIPOLATAS	£4.50
served with Habanero Steve's Chilli Relish	
SCOTCH EGG	£5.50
with Dijon aioli and salad	
CRISPY SALT & PEPPER SQUID	£7.50
with curry aioli	
IRISH SEAFOOD FRITTO MISTO: <i>squid, salmon, smoked cod, haddock and cajun prawns</i>	£7.50
with harissa & lime aioli and candied lemon	
BEST OF NI BREAD BOARD: <i>Salty Dog Wheaten and Knead & Prove Sourdoughs</i>	£6.50
with Peninsula Kelp Butter and Brighter Gold rapeseed oil	
CHICKEN WINGS	£7.00
in chilli BBQ glaze with blue cheese dip and celery	
SOUP OF THE DAY	£6.50
served with Salty Dog wheaten	
IRISH SEA CHOWDER	£7.50
with Salty Dog wheaten	
CREAMY STRANGFORD MUSSELS	£6.00
in white wine, garlic & cream with garlic Knead & Prove sourdough	
CAESAR SALAD	£6.00
with soda croutons, crisp pancetta and tempura anchovies	
GOATS CHEESE & BEETROOT	£7.00
with mixed leaves, honeycomb and seed crisp	
BANG BANG CAULIFLOWER ✓	£6.50
with sweet chilli soy glaze and crisp Asian slaw	
VEGAN CREAM CHEESE & BEETROOT ✓	£7.00
with mixed leaves, honeycomb and seed crisp	

FOR SHARING

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

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MAIN EVENT

SALTY DOG BURGER **£15.00**

8oz steak burger with pepper mayo, smoked cheese, red onion jam, pickled onion ring, gem and beef tomato

SALTY DOG VEGAN BURGER **£13.00**

Vegetable & chickpea burger with red onion jam, gem, beef tomato and tahini 'slaw

SALTY HOT DOG **£13.00**

Ballyholme jumbo sausage with pickled zucchini, smoked cheese, ketchup and mustard

SOUTHERN FRIED CHICKEN STRIPS & CHIPS **£14.00**

with roast garlic mayo and bourbon BBQ sauce

CHICKEN CAESAR SALAD **£12.00**

with soda croutons, pancetta crisp and tempura anchovies

CREAMY STRANGFORD MUSSELS **£12.00**

in white wine, garlic & cream with garlic sourdough

IRISH SEA FISH & CHIPS **£15.00**

Irish ale battered & breaded haddock with mushy peas and home-made tarragon tartare sauce

FISH PIE *(and hidden boiled egg)* **£12.00**

Salty Dog seafood pie topped with cheesy mash and served with garden peas

PORTAVOGIE SCAMPI **£18.00**

with skinny fries, garden peas and tarragon tartare sauce

DEEP FRIED SOYA AUBERGINE **£14.00**

With carrot slaw and frites

IRISH AGED STEAKS

confit garlic, slow roast tomato, parmesan & rocket salad and choice of side and sauce

8oz FLATIRON **£17.00**

10oz RIBEYE **£24.00**

CORNFED CHICKEN SUPREME **£17.00**

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

SUGAR PIT PORK CHOP **£19.50**

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

FEATHERBLADE BEEF **£19.00**

With rosemary Yorkshire pud, creamed colcannon, baby glazed carrots, crispy kale and jus

SEARED HAKE **£19.00**

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

IRISH SEAFOOD LINGUINE **£17.00**

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

SIDES **£4.00**

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


SAUCES **£2.00**

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

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TO FINISH

RICE PUDDING	£7.50
with berry compote	
APPLE AND WINTER BERRY CRUMBLE	£7.50
with vanilla ice cream	
POACHED PEAR 	£7.50
with frozen pistachio cacao cream and tarragon granita	
VANILLA & BLUEBERRY CHEESECAKE	£7.50
with vanilla ice cream & blueberry compote	
AMARETTO PANACOTTA	£7.50
With chocolate soil, raspberry sorbet and biscotti	
CHEESE BOARD* 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

Dart Mountain Dusk	An ash coated semi hard pasteurised cows' milk cheese
Banagher Bold	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.

Cooleeney	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 1st wheel of cheddar hit the market in 2002 & has been growing in popularity since. **This particular cheese is vegetarian.**

Cheddar	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.

Coolea Plain	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

Smoked Gubeen	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

Young Buck Blue	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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