

THE BEGINNING

HOMEMADE SOUP OF THE DAY (V) (G) Seasonal Soup, Made with Fresh Local Produce	£5.95
SALT AND PEPPER CALAMARI Served with Curry Mayonnaise and Sweet Chilli Jam	£6.50
BEECHWOOD SMOKED CHICKEN CAESAR SALAD Crisp Cos Lettuce, Fermanagh Bacon Lardons, Soda Bread Croutons, Aged Parmesan, Caesar Dressing	£7.95
DUCK SPRING ROLL Served with Asian Slaw, Plum and Chilli Dipping Sauce	£6.95

SELECTION OF HOUSE BREADS (V) Tapenade, Basil Pesto, Balsamic Reduction and Olive Oil	£3.95
CARPACCIO OF GLENARM SMOKED SALMON Served with Brown Soda Wheaten, Lemon Wedge, Cracked Black Pepper, Virgin Olive Oil and Pearl Capers	£8.95
CHICKEN, LEEK & APRICOT TERRINE Smoked Balsamic Glaze with Red Onion Relish Crostini	£7.50
STUFFED PORTOBELLO MUSHROOM (G) Served with Leek and Feta, Toasted Pinenuts, Smoked Apple Wood Gratin	£6.00

THE MIDDLE

CHARGRILLED CHICKEN SUPREME (G) Set on Colcannon Mash, Roast Local Heritage, Lavender Carrots, Redcurrant and Thyme Jus	£16.95
BEEF AND FOREST MUSHROOM STROGANOFF Tender Strips of Beef Finished in a Mild French Mustard And Red Wine Cream, Rösti Potato Cake	£16.50
8 HOUR SLOW ROAST STICKY RACK OF PORK RIBS Finished Over Hot Coals, Bourbon BBQ Sauce, Charred Sweetcorn & Fries	£16.95
CHICKEN, LEEK AND WILD MUSHROOM PIE Tender cubes of chicken, Golden Flaky Pastry and Served with Champ and Seasonal Vegetables	£16.95
BRAISED LAMB SHANK Served with Dauphinoise Potato, Lavender and Thyme Heritage, Honey Roast Carrots, Rosemary and Redcurrant Jus	£16.50
HONEY ROAST SILVERHILL DUCKLING Braised Spiced Red Cabbage, Pak Choi Noodles, Hoi Sin and Five Spice Sauce	£16.50
SEARED SALMON FILLET Set on a Bed of Champ, Roast Root Vegetables, Lemon and Cream and Filo Prawn	£17.95

CHARGRILLED 10OZ SIRLOIN CAUSEWAY STEAK (G) Cooked Over Hot Coals, Skinny Fries, Portobello Mushroom And Tomato Kebab, Creamy Bushmills and Black Pepper Sauce	£24.95
TORTELLINI WITH BUFFALO RICOTTA AND SPINACH Served with Sunblushed Tomato and Leek Cream, With Shaved Parmesan	£14.50
BLACKENED CAJUN SEABASS (G) Served with Warm Comber Potatoes, Charred Pak Choi, And Lemon Butter	£17.95
SPICED CAULIFLOWER, LENTIL & GOLDEN FLAKY PASTRY PIE Served with Sweet Potatoe Mash and Grilled Greens	£14.50

SIDES

£3.50
Rustic Fries
Champ
Green Room Garden Salad
French Fried Onion Rings
Seasonal Vegetable of the Day

THE END

ARMAH APPLE AND BLACKBERRY CRUMBLE Gooseberry & Lavender Ice Cream with Crème anglaise	£5.75
DUO OF MILK AND WHITE CHOCOLATE TORTE With Seasonal Winter Berries and Chantilly Cream	£5.75
CHOCOLATE TRUFFLE FUDGE CAKE Served with Vanilla Bean Ice Cream	£5.75

FERRERO ROCHER CHEESECAKE Served with Lashings of Hazelnut and Chocolate, With a Ferrero Rocher on Top	£5.75
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HOT BEVERAGES

Coffee Latte	£3.20
Cappuccino	£3.20
Americano	£2.95
Espresso	£2.95
Tea	£2.50

The Green Room Restaurant uses the finest local ingredients to create a truly seasonal menu. Causeway Prime supply our sumptuous Beef and Pork used. Local supplier Gavin Hamilton from Comber provides our delicious potatoes, Cauliflower and Broccoli, and we continue to work with other local suppliers including the award winning Clandeboye Estate.