

# M<sup>e&</sup> Mrs Jones

## SNACKS

---

<b>Breads and dips (DF)</b> Hummus, basil pesto, local butter, Burren balsamic	£5.5
<b>Marinated olives (GF) (DF)</b> Shallot dressing	£4
<b>Crispy whitebait (DF) (GF)</b> Curried mayo	£3.5
<b>Korean style bbq pork belly (DF) (GF)</b>	£6
<b>Local oyster (choice of dressing) (GF) (DF)</b> Natural      Peat smoked balsamic and shallot      Japanese      Bloody Mary	£4

## STARTERS

---

<b>Soup of the day (GFR) (DF)</b> Stout wheaten bread, local butter	£7.5
<b>Cepe mushroom arancini (VR) (DF)</b> White truffle mayo	£8
<b>Pan seared North Coast scallops (DFR) (GF)</b> Cauliflower textures, chorizo	£14
<b>Chicken liver parfait (GFR)</b> Treacle soda bread, balsamic onion chutney	£9.5
<b>Salt &amp; pepper prawns (GF) (DFR)</b> Spinach & cucumber salad, crème fraiche & lime	£12
<b>Ewing smoked salmon &amp; crab fish cake (GFR) (DF)</b> Fennel, curried dressing	£13
<b>Carraig Ban goats' cheese salad (V) (GF)</b> Watermelon, heirloom tomato, basil, olive	£10
<b>Halloumi fries (V)</b> Jalapeno ketchup	£8.5

(GF) - Gluten free

(DF) - Dairy Free

(R) - On request

(V) - Vegetarian

Vegan & vegetarian menu available on request

# M<sup>e&</sup> Mrs Jones

## MAINS

---

**Roast supreme of chicken (DF) (GFR)** £23  
Bacon croquette, balsamic baby onions, button mushrooms, parsley crumb

**Slow braised beef blade (GFR) (DFR)** £23  
Champ, crispy onion crumb, Bourguignon sauce

**Pan roasted cod (GF) (DF)** £24  
Pea & pearl barley risotto, bacon, watercress

**Slow roasted pork belly (DFR)** £23  
Buttered savoy cabbage, pancetta, potato fondant, Armagh cider

**Vintage cheddar and onion tart (V)** £19  
Waldorf salad, skinny fries

**Blackened monkfish (GF) (DF)** £28  
Curried new potatoes, spinach

**Salt aged Angus steak (GFR) (DFR)**  
Rump £30                      Ribeye £34                      Sirloin £32  
Confit tomato, braised mushroom, choice of side and sauce

Peppercorn, Red wine Jus (DF), Bearnaise, Garlic Butter, Jusgras, Bushmills and Mushroom

**Sperrin lamb rump (GF) (DFR)** £27  
Baby spinach, pea puree, crispy potato

**Tempura cauliflower (GFR) (DF) (Vegan)** £19  
New potatoes, baby spinach, curry

**Breaded hake (GFR)** £24  
Smoked salmon and chive, tarragon emulsion, triple cooked chips

**Pearl barley risotto (DF) (GFR) (Vegan)** £18  
Peas, button mushrooms, crispy onion crumbs, watercress

**Roast Thornhill duck breast (DFR) (DFR)** £28  
Orange braised endive, crispy duck leg, smoked mash

**SIDES (GF)** £4.5

---

Triple cooked chips  
Truffle & Tirkeeran fries  
House salad  
French fried onions

Sweet potato fries  
Mashed potato  
Champ

Salt & chilli chips  
Skinny fries  
Buttered vegetables

(GF) - Gluten free

(DF) - Dairy Free

(R) - On request

(V) - Vegetarian

Vegan & vegetarian menu available on request

# Me& Mrs Jones

## DESSERTS

---

White chocolate Crème Brûlée (GFR) (V) Mrs. Jones' shortbread	£7
Chocolate Royal Cake Blood orange, crème fraiche, hazelnuts and honeycomb (contains nuts)	£7
Jones' Banoffee (V) Banana & toffee crumb, salted caramel cream, toffee tuille	£7
Blackberry panna cotta (GFR) Prosecco jelly, honeycomb	£7
Coole Swan & White Chocolate Cheesecake Brown butter biscuit, milk ice cream	£7
Glazed lemon tart (V) Raspberries, raspberry sorbet	£7
Dart Mountain Cheeseboard (V) Selection of Dart Mountain cheeses, House chutney, crackers	£14

## LIQUEUR COFFEE

---

Irish Coffee	French Coffee
Baileys Coffee	Calypso Coffee
Drambuie Coffee	Caribbean Coffee

## DIGESTIFS

---

Hennessy	£5	Bushmills 10yo	£5.5	Redbreast	£5.8
Hennessy XO	£18	Bushmills 16yo	£9.7	Redbreast Lustau	£6
Glendalough Calvados	£8.5	Bushmills 21yo	£14.2	Woodford Reserve	£6
Laphroaig	£6.2	Jameson Cask IPA	£4.7	Coole Swan	£5.7
Woodford Reserve	£6	Jameson Cask Stout	£4.7	Drambuie	£3.9