

- SUNDAY MENU -  
*Sunday 12 noon to 8pm*



1 Course 13.95 | 2 courses 17.95 | 3 courses 21.95



**Starters**

**SOUP OF THE DAY**

Guinness wheaten, Abernethy butter **v**

**IRISH WOOD PIGEON**

Puy lentils, artichoke, pickled mushrooms **gf**

**CREAMED LEEK AND MATURE CHEDDAR TART**

Bitter leaves **v**

**GOOSE LIVER PARFAIT**

Orange and plum preserve, hazelnuts, brioche toast (**gf option**)

**STILLHOUSE BLACKPUDDING SCOTCH EGG**

Mustard aioli

**STILLHOUSE GIN CURED SALMON**

Cream cheese, grapefruit, pickled cucumber, melba toast  
(**gf option**)

**GOATS CHEESE AND TRUFFLE MOUSSE**

Pickled shallot, salt baked beetroot **v**



**The StillHouse Roast's**

**GUINNESS BRAISED DAUBE OF IRISH BEEF**

Yorkshire pudding (**gf option**)

**CONFIT LAMB BELLY**

Rosemary, garlic **gf**

**BALLINTINE OF TURKEY**

Sage and onion stuffing

Above served with roast & creamed potatoes, seasonal vegetables



**Mains**

**THAI YELLOW CHICKEN CURRY**

Pak choi, baby corn, coriander, rice (**v+ option**)

**PANKO CRUMBED CHICKEN GOUJONS**

Garden salad, garlic and herb mayo, garlic cubed potatoes

**STILLHOUSE STEAK BURGER**

Tomato chutney, cheddar cheese, bacon jam, truffle mayo, brioche  
bun, fries (**gf option**)

**STILLHOUSE BEER BATTERED HADDOCK**

Mushy peas, tartar sauce, lemon, triple cooked chips (**gf option**)

**WILD MUSHROOM PEARL BARLEY RISOTTO**

Imokilly Regato Irish cheese **v**

**STILLHOUSE 10oz DRY-AGED IRISH SIRLOIN**

Beer battered onion rings, tomato, triple cooked chips,  
Bushmills peppercorn cream  
(£7.50 supplement) (**gf option**)



**Side Orders 3.50**

Truffle, parmesan triple cooked chips | Garden salad,  
mustard dressing **v** | Champ **v** | Bone marrow chips  
Sweet potato fries **v, gf** | Market vegetables **v+**  
grain-bakehouse garlic sourdough **v**

