



Manor House

Rathlin Island

DINNER MENU

STARTERS

Soup of the Day	£6	Pulled Pork Bon Bons	£9
Served with bread		With sticky BBQ sauce and grated parmesan	
King Prawn and Crab Cocktail	£11	Lemon and Lime Cured Salmon	£9
King prawn and Rathlin crab with Marie rose sauce, Iceberg served with wheaten bread		Served with garlic aioli, pickled cucumber and beetroot puree topped with wheaten En-Croute	
Ceasar Salad	£7	Bread and Olives	£7
Classic Caesar Salad, tossed in Caesar dressing, topped with crispy pancetta, parmesan & herb croutons		Selection of bread with fresh olives, garlic butter, olive oil and balsamic	
ADD CHICKEN	£9	Waldorf Salad	£7
ADD KING PRAWNS	£10	Crunchy Mixed Salad, tossed in Mayonnaise, grapes, apple, celery, walnuts.	

MAIN COURSE

10oz Dry Aged Sirloin Steak	£25	Pan Seared Seabass	£18
With roasted half tomato, Flat mushroom, onion rings and choice of peppercorn or blue cheese sauce		Served with sautéed Lyonnaise potatoes, seasonal vegetables and a lemon and caper butter sauce	
Chicken Supreme	£17	Oven Baked Halibut	£20
Served with dauphinoise potatoes, seasonal vegetables and a mushroom and tarragon sauce		Served with creamy champ mash, Pak-choi and Beurre Blanc	
Rathlin Lobster Thermidor	£35	Haddock and Chips	£18
Whole or half lobster thermidor topped with parmesan and dill crust, thermidor sauce and seasonal vegetables		With homemade tartar sauce and mushy peas	
Lamb Rump	£23	Vegan 'Fish' and Chips	£14
served with fondant potato, red wine jus and tender stem broccoli		Banana blossom with mushy peas and lemon	
Mediterranean Vegetable Pasta	£14	Waldorf Salad	£11
Topped with herb crust and parmesan		Crunchy Mixed Salad, tossed in Mayonnaise, grapes, apple, celery, walnuts.	
		Ceasar Salad	£11
		Classic Caesar Salad, tossed in Caesar dressing, topped with, Crispy pancetta, Parmesan, herb croutons	
		ADD CHICKEN	£13
		ADD PRAWNS	£14

SIDES £5

Mash, Champ Mash, Side Salad, Seasonal Vegetables, Chips, Garlic Chips

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES