



THE WIG & GOWN RESTAURANT



PRE-STARTER

Signature Guinness & Treacle Bread
Broighter Gold Rapeseed Oil, Local Whipped Butter (£2.00 per person)



TO START

Curried Parsnip Soup

Served With House Focaccia Bread

Buffalo Mozzarella & Tomato Bruschetta

Herb Roasted Tomato Fondue,
Balsamic Drizzle

Barbecue Duck Spring Roll

Hoisin & Plum Drizzle, Mango Salsa

Caesar Salad

Chicken & Bacon Bonbons,
Parmesan Shavings, Crispy Croutons,
Parmesan & Bacon Cheese Straw

Salt & Chilli Prawn Taco

Panko Prawns, Apple & Celeriac Slaw,
Charred Lime

Chicken Liver Parfait

Warm Brioche Toast,
Cranberry & Onion Chutney

Cauliflower Bang Bang

Roasted Red Pepper Hummus, Siracha &
Maple Syrup Drizzle

MAINS

Christmas Fayre

Festive Roast Turkey, Grants Bacon Loin & Herb Stuffing
Potato, Carrot Puree, Seasonal Vegetables & Pan Gravy

Monkfish Scampi

Leaf Salad, Garlic Aioli & Lemon

Pan-Seared Greencastle Cod

Spinach & Tomato Tagliatelle, Lemon Salsa Verde

Pork Tomahawk

Creamy Nduja Sauce, Braised Hispi Cabbage

Silver Hill Glazed Duck Fillet

Butternut Squash Puree, Charred Parsnip, Black Kale,
Balsamic Glaze

Supreme Of Chicken Teriyaki

Bombay Potatoes, Spicy Onion Fritter, Coriander Cream

Prime Grilled 8oz Sirloin Steak

Lyonnais Potato, Vine Tomato & Mushroom Ketchup,
Sauce Of Choice

Aubergine & Halloumi Cannelloni (Vegetarian)

Tomato Harissa Fondue, Parmesan Shavings

Spinach & Tomato Risotto (Vegan)

Pea & Shallot Ravioli, Salsa Verde Dressing

SIGNATURE DISHES

Rack Of Irish Lamb

Crushed Basil Potato, Roasted Charred Vegetables,
Rich Lamb Jus
(£8 Supplement)

Prime Grilled Fillet Steak

Lyonnais Potatoes, Blistered Tomato,
Mushroom Ketchup
(£10 Supplement)

28 Day Aged Tomahawk Steak

Char-grilled, Lyonnais Potatoes,
Sauce Of Choice
(£8 Supplement)

Side Orders

Chunky Chips | Skinny Fries
Creamy Mash | Baby Boiled Potatoes
Vegetables Of The Day
Balsamic & Parmesan Courgette Frites
Sauté Onions
Sauté Mushrooms

2 COURSE {£34.50} | 3 COURSE {£42.50}

All main course dishes include a side order. Additional side orders £4.75 each
All products locally sourced where obtainable.

**For full allergen information, or if you have any dietary requirements
please ask your server.**

Sauces

Green Peppercorn Cream
Garlic Butter
Red Wine Jus

Our Signature Steaks are Prime Northern
Irish Beef, sourced locally from Foyle Food

THE GOWN RESTAURANT

DESSERTS



Bishop's Gate Baked Alaska
Vanilla Ice-Cream & Berry Compote
(Gluten Free)



Apple Tatin Tart
Crispy Baked Galette, Toffee Sauce
& Vanilla Ice-Cream

Warm Chocolate Brownie
Chocolate Sauce & Vanilla Ice-Cream

Ice-cream Selection
Selection Of Locally Produced Causeway Coast
Ice-Creams



Duo Of Dart Mountain Cheese
Sweet Tomato Chutney & Crackers



Tiramisu Trifle
Coffee And Vanilla-Soaked Sponge,
With A Mascarpone Cream
(Gluten Free)



Glazed Lemon Tart
Raspberry Sorbet, Lemon Curd & Seasonal Berries



ALLERGY ADVICE & KEY

For full allergen information or if you have any dietary requirements, please ask your server.
Please be aware that we are unable to guarantee that any menu item can be completely free
from traces of allergens.

All products locally sourced where obtainable.