

THE GOWN RESTAURANT

GLUTEN FREE EVENING MENU

STARTERS

STRANGFORD MUSSELS

Spicy Nduja Cream Sauce, Gluten Free Bread

WARM GOATS CHEESE SALAD

*Seasonal Charred & Roasted Vegetables,
Honey Drizzle*

SOUP OF THE EVENING,

Served with Gluten Free Bread of the Evening

SPICY KOREAN CHICKEN SALAD,

*Apple, Celeriac & Coriander Slaw, Korean
Gochujang, Pineapple Salsa, Lime Crème Fraiche*

SALT & CHILLI SQUID

Seasonal Leaf Salad, Chilli & Lime Dressing

CLASSIC CAESAR SALAD,

*Poached Egg, Parma Ham Crisp,
Parmesan Shavings, Caesar Dressing*

MAINS

CHICKEN SUPREME

Green Beans, Leek & Chestnut Mushroom Cream

GREENCASTLE FILLET OF HAKE

Coconut & Lime Broth, Wilted Pak Choi, Comber Potato & Rice Noodles

CHAR-GRILLED PORK TOMAHAWK

Crispy Crushed Fir Apple Potato, Black Garlic & Sage Butter

IRISH LAMB RUMP MEDLEY,

*Seared Lamb Rump, Mini Shepherd's Pie & Parsnip Mash,
Stem Broccoli & Celeriac Puree*

GUINEA FOWL DUET

Pan-Seared Supreme Of Guinea Fowl, Braised Baby Gem, Peas & Bacon Crumb

TERIYAKI MARINATED CHICKEN,

Bombay Potatoes, Coriander Cream

AUBERGINE & BLACK BEAN CHILLI,

Oven Roasted Aubergine, Turmeric Boiled Rice, Guacamole

PRIME GRILLED 8OZ MCATAMNEY'S SIRLOIN STEAK

Onion Puree, Beef Fat Potato Chip, Roasted Tomato & Sauce of Your Choice

DESSERT

RASPBERRY & VANILLA PARFAIT

*Homemade Honeycomb &
Marshmallows*

CRÈME BRULEE

Seasonal Berries

ICE CREAM SELECTION

*Selection of Locally Produced
Causeway Coast Ice Creams*

ALLERGY ADVICE

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 are locally sourced, where obtainable.