

ARBOTUS

@ The O'Neill Arms Country House Hotel

Main Course

Silverhill Duck	16.95
Pan seared Silverhill duck breast, sprouting broccoli , baby carrots with Glens of Antrim potatoes finished with a blood orange and beetroot salad (G,D)	
Rump of Lamb	16.95
Pan roasted Mourne rump of lamb, resting on spring buttered vegetables, fondant potatoes topped with roast candied figs finished with pan jus. (G,D)	
Ardglass Salmon	14.95
Pan Fried Ardglass salmon, medley of baby new potatoes, crunchy mangetout and wilted pak choi, chorizo Cajun cream topped with carrot crisps.	
Surf & Turf	21.50
28 day dry aged Sirloin steak served with Salmon, Prawn & Crab fish cake. Balsamic roasted shallot, rosemary scented plum tomato. (D)	
O'Neill Arms Pork Belly	13.95
12 hour slow roasted spotted pork belly, resting on fresh garden kale & Corndale chorizo finished with sweet carrots & cider jus (G,D)	
O'Neill Arms Smokey	14.95
Lough Neagh smoked eel cooked with baby new potatoes, shallots, spring leeks and sliced chorizo finished with a rich cheddar cream and home baked wheaten bread.	
Chicken Supreme	13.95
Pan seared chicken supreme resting on pickled juniper red cabbage topped with whipped potatoes finished with sun blushed tomato sauce.	
O'Neill Arms Meat Feast	21.95
28 day dry aged ribeye steak, glazed meaty ribs served with ultimate slaw and duck fat chips served with a sauce of your choice (G,D)	
O'Neill Arms Curry	12.95
Roast chicken, Chefs own curry sauce with peas, onions served with boiled rice and/or chips. (D)	
Cajun Penne Pasta	12.95
Cajun chicken penne pasta served in a rich creamy sauce with sun blushed tomatoes accompanied with garlic toasted sourdough bread topped with Parmesan shavings	

Vegetarian

O'Neill Arms Curry	9.95
Pan fired tender stem broccoli, carrots, peas & onions cooked in chef own curry served with boiled rice and/or chips. (D,V)	
Roast Butternut Squash	9.95
served with toasted cashew nuts pan fried garden vegetables topped with grilled goats cheese. (G,D,V)	
Cajun Penne Pasta	9.95
served in a rich creamy sauce served with sun blushed tomatoes accompanied with garlic toasted sourdough topped with parmesan shavings.	

Guide- G= Gluten Free D= Dairy Free V= Vegetarian A= Available as Main Course