Selection of home-made breads including Guinness wheaten bread with olive & sun dried tomato tapenade		£3.25		
Starters				
Todayos soup		£3.95		
Creamy smoked haddock and bacon chowder		all £5.95 e £7.95		
Leggygowan goats cheese tart, roast local beetroot & baby leaf salad		£6.50		
Duck & chicken liver parfait, plum & apple chutney and toasted brioche		£6.50		
Roast Kilmore pigeon breast wrapped in bacon with rosemary creamed lentils		£6.50		
Steamed Strangford mussels, cabbage, bacon & garlic cream and toasted soda bread £6.9				
Crispy chicken & prawn noodle cakes, red pepper confit, Asian-slaw and soy and ginger dressing		£6.50		
Crispy salt & chilli squid, Asian-slaw, chilli jam and garlic mayonnaise		£6.50		
Free range chicken & mushroom ravioli, trompettes, leeks, smoked bacon & mushroom sauce		£6.50		
Poached & smoked salmon risotto fritters, pickled vegetables, herb mayonnais	е	£6.50		
Butternut squash risotto, crispy sage & nut brown butter	small large	£6.50 £11.50		
Pappardelle pasta, red wine braised beef, root vegetables, café de Paris	small	£6.95		
butter	large	£11.95		
Mains				
Finnebrogue venison liver, creamed savoy cabbage, bacon & potato croquette red wine jus	S,	£10.95		
Gloucester Old Spot pork belly, Balloo House black pudding & apple sausage, summer bean cassoulet, mustard bread crumbs		£13.95		
Thai spiced free range chicken breast with basil coconut curry, pak choi, basmati rice, prawn & chicken wontons, poppadom		£14.95		
Slow cooked Dexter beef blade, potato & vegetable pie, local roast root vegetables, red wine jus		£14.95		
Marinated chargrilled rump of lamb, crispy Tuscan potatoes, ratatouille, red pe basil jus	pper &	£15.95		
Teriyaki glazed salmon, wasabi potato salad, scallions, tempura green beans		£14.95		
Chargrilled 10oz sirloin steak		£22.95		
Chargrilled 10oz rib-eye steak (all steaks served with oven roast tomatoes, port shallot, rocket salad and Bushmills pepper sauce)		£22.95		

All our beef is reared locally and dry aged for 28 days

BALLOO HOUSE CLASSICS

Balloo House fish and chips with mushy peas and tartar sauce	£11.95	
Free range chicken breast, local guanciale, herb potato gnocchi, seasonal vegetables £14.95 and bacon & mushroom sauce		
Balloo House thyme shortcrust pastry venison & Farmageddon Stout pie, local vegetables and choice of side (allow 20 minutes)	£12.95	
Chargrilled beef burger with salad, red onion, Balloo House spicy tomato ketchup and choice of side	£10.95	
·	ach £1.00	

Sauces £2.50

Black pepper Bushmills sauce, red wine & onion jus, creamy bacon and wild mushroom, garlic & parsley butter

Sides £3.50

Triple cooked chips, sautéed potatoes, garlic sautéed potatoes, mixed leaf salad with cherry tomatoes & parmesan, french fried onions, champ, seasonal local vegetables

Desserts

Peach & raspberry trifle, vanilla custard, berry ripple ice-cream, Chantilly cream and toasted almonds	£5.95
Chocolate & pear tart, hazelnut ice-cream	£5.95
Apple & blackberry crumble, blackberry ripple ice-cream	£5.95
Lemon meringue tart, raspberry sorbet and raspberry sauce	£5.95
Sticky toffee pudding, butterscotch sauce and vanilla ice-cream	£5.95
Selection of home-made ice-creams	2 scoops £3.50 3 scoops £4.50
Selection of fully matured cheeses with chutney and biscuits	£6.95
Petit fours	per person £1.95
Coffee	
Liqueur coffee Coffee, Americano, espresso Double espresso, cappuccino, latte, mocha Tea, Earl Grey tea, green tea, peppermint tea	£4.25 £1.95 £2.25 £1.70

If you require any information regarding allergenic ingredients in our foods please ask a member of staff.

A discretionary 10% service charge will be added to bills of parties of 8 or more Any tips you leave will go straight to your server