



CLENAGHANS
RESTAURANT

Best of local menu



KITCHEN GARDEN TO PLATE

Clenaghans is situated in a unique 18th century building which is engulfed with history. Surrounded by beautiful country side on the edge of the nearby village of Moira.

This is a place where everything is driven by produce from the garden - on any given day. The menus will change by the minute, depending on what the forager supplies and what our Kitchen Garden team deems to be in perfect condition.

Our food style is driven by home grown clarity of flavour, true to the seasons and influenced by location, tucked away in the heart of Co. Antrim.

Our commitment to a local menu not only supports our local suppliers, but means we can be 100% honest on the provenance of our ingredients.

FOOD SUPPLIERS

- Kearney Blue Cheese, Milk & Cream - Farmview Dairy's, Belfast
- Triple Rose Cheese - Ballylisk of Armagh
- Seafood - Ewing's Seafoods, Belfast
- Beef - Carnbrooke, from farms in Counties Armagh & Down
- Corn Fed Chicken - Carnbrooke, Manor Farm, County Cavan
- Pork - Hannan's, Moira, County Down
- Lamb - Carnbrooke, small producer group of Mourne Farmers
- Salt Aged Sirloin - Carnbrooke, County Down
- Potatoes - Wilson's Potatoes Armagh
- 'In Season Vegetables' - Conway Farm, Loughgall
- Fruit & Veg - Northdown Group, Belfast
- Fivemiletown Goats Cheese - Fivemiletown
- Duck Eggs - Soldierstown Road, Aghalee
- Abernethy Butter - Dromore

CLENAGHANS

RESTAURANT

Best of local menu

SNACKS.....

Baked Breads, Abernethy Butter, Curried Oil	£6.5
Korean Fried Chicken Wings	£6
White Bait, Tartare	£5.5
BBQ Cauliflower, Cilantro Pesto	£5.5

STARTERS.....

Roast Red Pepper Soup Cheese on Toast, Pesto	£5
Pressed Chicken Terrine Piccalilli, Sourdough	£7.5
Fishcake, Smoked Haddock, Leek Tartare Sauce	£8
Baked Mozzarella Tart Vine Tomatoes, Courgette, Rocket, Pine Nuts	£7.5
Scallops Cauliflower Risotto, Hazelnuts	£9

MAINS.....

8oz Irish Beef Burger Brioche, Cheddar, Streaky Bacon, Shallots, Beef Tom, Gem, Relish	£13.5
Hake Fillet Comber Potatoes, Samphire, Asparagus, Nduja Butter	£(market price)
Corn fed Chicken Supreme Gnocchi, Pancetta, Peas, Gem Lettuce	£17.5
Sugar Pit Pork Chop Duck Egg, Greens	£16
Beer Battered Haddock Mushy Peas, Tartare Sauce, Beef Dripping Chips	£14.5
Lamb Rump Roasted Red Pepper, Chargrilled Courgette, Black Kale, Pine Nuts, Gremolata	£22

STEAKS.....

COOKED ON OUR INDOOR BBQ



7oz Rump Steak	£17
10oz Ribeye Steak	£26
10oz Salt Aged Sirloin Steak	£26

Steaks Served With:
Roasted Shallot, Grilled Mushroom, Smoked Bone Marrow Butter

TO SHARE.....

Côte de Boeuf (1 Kilo) Confit Tomato, Grilled Flat Mushroom, Roasted Shallots, Cafe de Paris Butter, Rocket & Tomato Salad, Beef Dripping Chips	£70
--	-----

Choice of sauces available Brandy & Peppercorn or Pan Gravy

£2

SIDES.....

Tender Stem, Almonds, Brown Butter	£4.25
Irish Rapeseed Mash	£4.25
Shoestring Fries	£4.25
Beef Dripping Chips	£4.25
Rocket & Tomato Salad	£4.25
Gnocchi, Pancetta, Cavolo Nero	£4.25

DESSERTS.....

Sticky Toffee Caramel Ice Cream, Butter Scotch	£6
Chocolate Brownie Milk Ice Cream, Pistachio	£6
Lemon Meringue Pie Raspberry Sorbet	£6
Irish Cheese Fig Chutney, Crisp Bread (Ballylist, The Triple Rose, Armagh - Armagh / Kearney Blue Cheese - Strangford)	£8

Please Make Your Server Aware of Any Allergies or Intolerances

(10% Service Charge Applied to Tables Of 6 Or More)

FEATURE DRINKS

Winnie's Punch Cocktail (Named after Winnie Clenaghan, the original owner of Clenaghan's Pub) Bacardi Spiced, Peach Schnapps, Strawberry Purée, Pure Orange & Pineapple Juice shaken and poured over ice.	£9
Maclvors Dry Cider Traditional Dry Cider is an elegant blend of over ten different apple varieties. The crisp Armagh Bramley apples balance the fragrant flavours of traditional dessert apples and bittersweet cider apples, giving a deep and dry cider style.	£5.8