



THE SALTY DOG  
HOTEL & BISTRO

## A La Carte

**HOMEMADE BREADS** Abernethy butter, dulse butter and Brighter Gold rapeseed oil **£4.50**

### STARTERS

**CHICKEN** veloute with sautéed wild mushrooms and homemade brioche **£6.50**  
**EWING'S HAND DIVED IRISH SCALLOPS** pan seared with textures of Armagh apples and celeriac bubbles **£8.00**  
**LOCAL ESTATE WOOD PIGEON** sous vide with trio of apricot, sous vide duck egg yolk and pancetta crisp **£7.00**  
**LANGOUSTINE** poached in confit lemon butter with "In Season" vegetables and oyster mayo **£8.00**  
**LOCAL GAME** terrine with pickled vegetables, "The Local" damson jam and pumpkin seed bread **£6.50**  
**PORK BELLY** slow cooked with textures of shallot and MacIvor's cider jus **£7.00**

### MAIN COURSE

**IRISH HEREFORD BEEF** **8oz Fillet £26, 10oz Sirloin £24**  
Chargrilled with marrowbone crust, mushroom duxelle, tomato puree, triple cooked chips and sauce béarnaise

**DUO OF PORK** **£18.00**  
Iberico pork flank and rolled & braised collar with sweet potato & celeriac pomme anna, pickled apple balls and caramelised apple cream

**TRIO OF ROCKVALE CHICKEN** **£17.00**  
Poached breast, confit leg lolly pop, crispy chicken skin with chorizo risotto, tender stem broccoli and chorizo oil

**KEENAN'S SEAFOOD SEABASS** **£18.00**  
Pan seared with crushed herb potatoes, buttered samphire and white wine, clam & dill cream

**DUO OF FERMANAGH DUCK** **£20.00**  
Sous vide duck breast and confit leg croquette with cauliflower puree, buttered kale and cherry jus

**ATLANTIC COD** **£17.00**  
Pan Seared with brioche & black pudding crust, buttered fine beans and brown shrimp emulsion

**SIDES** **£3.95**

*Triple cooked chips, house salad, seasonal vegetables, fine herb potatoes*



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## VEGETARIAN

*All vegetarian dishes are available as starter or main course portions.  
The main course size comes with a choice of side order.*

<b>RISOTTO</b>	<b>£6.50/£12.50</b>
Fivemiletown goat's cheese & roast beetroot risotto with root vegetable crisps	
<b>TWICE BAKED SOUFFLE</b>	<b>£6.50/£12.00</b>
Young Buck blue cheese soufflé with toasted hazelnut crumble and beurre noisette ice cream	
<b>TART</b>	<b>£6.50/£12.00</b>
Butternut squash & pumpkin seed tart with rocket salad and sage dressing	
<b>OPEN RAVIOLI</b>	<b>£6.50/£12.00</b>
With seasonal vegetables, aubergine ragout and Parmesan oil	

## DESSERTS

<b>GREEN TEA</b>	<b>£6.50</b>
Panna cotta with ginger bread crisp & puree and champagne sorbet	
<b>CITRUS</b>	<b>£6.50</b>
Tart with lemon sorbet and Kirsch poached raspberries	
<b>SLOE GIN</b>	<b>£6.50</b>
Crème brulee with mint fluid gin and almond cream	
<b>CARAMEL</b>	<b>£7.00</b>
Parfait with toasted oats, whiskey crème Anglaise, caramel popcorn and vanilla icecream	
<b>TRIO OF VALRHONA CHOCOLATE</b>	<b>£7.50</b>
Ganache with textures of hazelnuts and malt icecream	
<b>CHEESE</b>	<b>£8.00</b>
Young Buck Blue, Smoked Gubbeen, Durrus and Cooleeney served with biscuits, frozen grapes, celery and seasonal chutney	
<b>PETIT FOURS</b>	<b>£6.50</b>
selection of homemade treats & delicacies	



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## SUPPLIERS

### **Abernethy Butter, County Down**

Nestled in the Dromara hills in County Down, you will find Beechtree Farm, where the creamiest of butter is made. The skill has been passed down through the family for generations and each roll of butter is lovingly made just like Granny did. Will and Allison began making butter in 2005 and **Abernethy Butter** was born.

### **Brighter Gold Rapeseed Oil, County Londonderry**

Broglassco Farm in Myroe on the outskirts of Limavady is located on the edge of Lough Foyle just above sea level on reclaimed land. The fertile ground grows high yielding crops of wheat, barley, oilseed and potatoes. Previously used to make biodiesel, increasing redtape made this impractical. Richard and Leona decided to diversify into cold pressing rapeseed oil as premium cooking oil, excited about the health benefits of the oil.

### **Mike's Fancy Cheese Company, Newtownards – Young Buck Blue Cheese**

Young Buck is based on a Stilton-recipe; made with unpasteurised milk, a slow-gentle acidification of the curd, hand-ladling, rubbing up and hastening similar to that of Stilton (to encourage a ruby-red yeast rind). When fully mature it is rich, creamy and rounded, like the best Stilton, but with a long-lingering finish and just a touch of Northern Ireland.

### **Ewing's Seafood, Irish Sea**

Ewing's traditional fishmongers specialises in wet fish and shellfish from day boats fishing in local waters, especially Portavogie. Established in 1911, it's still a family firm, run today by Walter Ewing and his sons Crawford and Warren. As well as fresh fish, the shop is also well known for its excellent smoked wild salmon, which is cured over oak in a traditional smoke house.

### **In Season Farm, Drogheda – Seasonal Vegetables**

Tiny radishes, parsnips, carrots, beetroots, budding pak choi and little shallots plus punnets of pea shoots, cress, mizuna, red radish leaves, green broccoli leaves, sorrel, coriander and rocket leaves are all grown at the In Season Farm. These are in the earliest stages of growth, young and tender, and totally adored by those who have ever eaten them. You've tasted nothing till you've tasted these micro wonders!

### **The Kitchen Garden, Salty Dog Hotel, County Down**

One of Bangor's best-kept secrets, The Kitchen Garden at The Salty Dog is not just a place for eating fresh food in the fresh air. Head Chef Tim Brunton and his team have transformed this beautiful space into a working garden where they grow all manner of delicious herbs for use in the various dishes on our menu.