



THE DORMY MENU

STARTERS

SOUP OF THE DAY 7

Served with wheaten bread.

CHEESY GARLIC BREAD 7

Served with dressed salad.

WARM BRUSCHETTA 7

Served with pesto, marinated white onion, freshly sliced tomatoes and finished with mozzarella cheese.

PRAWN PIL PIL 10

Portavogie prawns cooked in garlic chilli oil, served with Melba toast.

CLASSIC PRAWN COCKTAIL (GF) 11

Served with cold water prawns, Marie Rose sauce and wheaten bread.

SEAFOOD CHOWDER (GF)

Served with wheaten bread.
Starter 8 Main 14

CLASSIC CHICKEN CAESAR (GF)

Baby gem, bacon, croutons, Caesar dressing and Parmesan.

Starter 7

Main (with chargrilled chicken breast) 15

HOT CHICKEN WINGS (GF)

Served with dressed salad and blue cheese dip.
Starter 9 Main (with fries) 17

BANG BANG CHICKEN

Battered chicken pieces, stir-fried vegetables, Phuck Phuck sauce and sesame seeds.
Starter 9 Main (with fries) 17

DIPS 1.50

BBQ, MAYO, GARLIC MAYO, SRIRACHA MAYO, MUSTARD, HORSERADISH, BLUE CHEESE, SWEET CHILLI

FROM THE GRILL

Salt aged for 28 days and served with roast tomato, chips and choice of sauce ...
Creamy Pepper / Pan Gravy / Garlic Butter

SIRLOIN 10oz (GF) 34

A delicate flavour balanced with a firmer texture.

RIBEYE 10oz (GF) 34

Bursting with flavour.

Package guests £15 supplement for grill items.

LUNCH 12 - 4PM

CIABATTA CLUB 12

Served with chicken, lettuce, tomato, bacon, mayo and fries.

CRISPY PRAWN SALAD (GF) 14

Served with crispy Portavogie prawns on a house salad and Marie Rose dip.

OPEN PRAWN SANDWICH (GF) 14

Served with cold water prawns in a Marie Rose sauce, with wheaten bread, crunchy slaw and cheddar cheese.

BEER BATTERED CHICKEN GOUJONS 14

Served with mixed leaf salad, garlic mayo and fries.

OPEN STEAK SANDWICH (GF) 20

Served with 6oz sirloin on ciabatta bread, with onion jam, a side of pepper sauce and fries.

MAINS

BUCKET OF RIBS (GF) 17

Chinese style BBQ ribs, served with salad and fries.

CHICKEN CARBONARA 17

Penne pasta, served with chicken, bacon and parmesan and a garlic slice on the side.

CHICKEN BURGER 18

Breaded chicken, served in a brioche bun, fully dressed with bacon and cheddar cheese. Sriracha mayo and fries on the side.

DORMY BURGER (GF) 19

McAtamney's award winning burger served in a brioche bun, fully dressed with bacon and cheddar cheese. Ballymaloe relish and fries on the side.

ROAST OF THE DAY (GF) 20

Served with potatoes, vegetables and your choice of pan gravy or pepper sauce.

OPEN STEAK SANDWICH (GF) 20

Served with 6oz sirloin on ciabatta bread, with onion jam, a side of pepper sauce and fries.

FISH AND CHIPS 20

Beer battered haddock served with tartare sauce, mushy peas, a side of chunky chips and bread and butter.

AUTHENTIC CHICKEN TIKKA MASALA (GF) 19

Served with pilau rice and naan bread.

SEABASS (GF) 23

Pan seared seabass served on a bed of whipped mash with tender-stem broccoli and a white wine cream sauce.

BEEF 'N' BIRD (GF) 24

Chargrilled chicken breast, 6oz sirloin, served with buttered vegetables, fat chips, onion rings and pepper sauce.

SIDES 5

FRIES, FAT CHIPS, BUTTERED VEGETABLES, HOUSE DRESSED SALAD, WHIPPED MASH, ONION RINGS, GARLIC BREAD

VEGAN & VEGETARIAN

NUT ROAST 15

Served with mash potato, vegetables and veg gravy.

BEETROOT BURGER (GF) 16

Served in a beetroot brioche bun or gluten free bap with tomato and onion relish and fries.

VEGGIE BURGER (GF) 16

Served in a brioche bun or gluten free bap with tomato and onion relish and fries.

CHICKPEA AND COCONUT DHAL (GF) 16

Served with pilau rice and naan bread.

PENNE PASTA 16

Classic plum tomato, garlic and basil sauce, grated parmesan and garlic bread.



All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of staff.

Allergen information
GF - Gluten Free Option



KINGFISHER
COUNTRY ESTATE