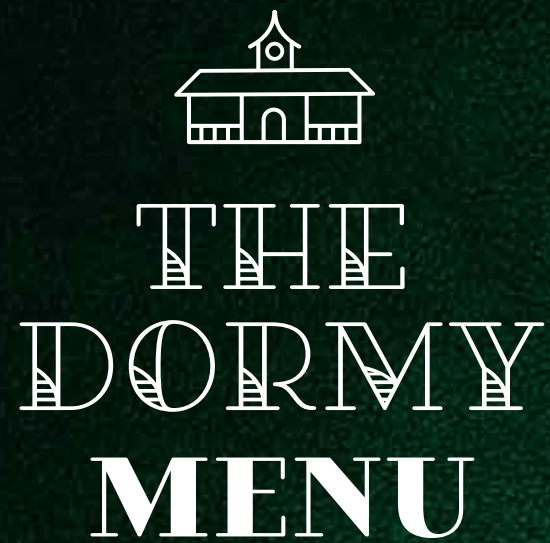




THE DORMY MENU

STARTERS

SOUP OF THE DAY 8
Served with wheaten bread.

CHEESY GARLIC BREAD 8
Served with dressed salad.

WATERMELON & FETA CHEESE SALAD 8
Served with a citrus herbed vinaigrette.

ASPARAGUS & MOZZARELLA ARANCINI 8
Served with basil and oregano marinara.

CRISPY SALT & PEPPER SQUID 10
with Korean Gochujang BBQ dip.

SALMON & PRAWN COCKTAIL (GF) 13
Served with Marie Rose sauce,
ciabatta crisp and wheaten bread.

MANHATTAN SEAFOOD CHOWDER (GF)
Served with wheaten bread.
Starter **8** Main **16**

CLASSIC CHICKEN CAESAR (GF)
Baby gem, bacon, croutons,
Caesar dressing and Parmesan.
Starter **9**
Main (with chargrilled chicken breast) **18**

HOT CHICKEN WINGS (GF)
Served with dressed salad and blue cheese dip.
Starter **10** Main (with fries) **20**

BANG BANG CHICKEN
Battered chicken pieces, stir-fried vegetables,
Phuck Phuck sauce and sesame seeds.
Starter **10** Main (with fries) **20**

DIPS 2

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) 37
A delicate flavour balanced
with a firmer texture.

RIBEYE 10oz (GF) 37
Bursting with flavour.

Package guests **£15** supplement for grill items.

LUNCH 12 - 4PM

AVAILABLE MONDAY TO FRIDAY

CIABATTA CLUB 16
Served with chicken, lettuce, tomato, bacon,
mayo and fries.

ITALIAN BRUNCH TOAST 16
Toasted sourdough, Parma ham, avocado,
rocket leaves, topped with a crumb fried
soft poached egg.

OPEN PRAWN SANDWICH (GF) 16
Served with cold water prawns in a Marie Rose
sauce, with wheaten bread, crunchy slaw
and cheddar cheese.

**BEER BATTERED
CHICKEN GOUJONS 16**
Served with mixed leaf salad, garlic mayo
and fries.

MAINS

GRILLED CHICKEN CARBONARA 22
Penne pasta, served with chicken, bacon
and parmesan and a garlic slice on the side.

CHICKEN BURGER 22
Breaded chicken, served in a brioche bun,
fully dressed with bacon and cheddar cheese.
Sriracha mayo and fries on the side.

DORMY BURGER (GF) 22
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) 22
Served with potatoes, vegetables
and your choice of pan gravy
or pepper sauce.

OPEN STEAK SANDWICH (GF) 23
Served with 6oz sirloin on
ciabatta bread, with onion jam,
a side of pepper sauce and fries.

FISH AND CHIPS 23
Beer battered haddock served
with tartare sauce, mushy peas,
a side of chunky chips and bread
and butter.

**AUTHENTIC
CHICKEN TIKKA MASALA (GF) 22**
Served with pilau rice and naan bread.

**FILLET OF
CAJUN ENCRUSTED SEABASS
or
EWING'S BLACKENED SALMON 25**
Served with skillet roasted vegetables,
baby boiled potatoes and sundried
tomato cream sauce.

STICKY ASIAN PORK RIBS 21
Served with rocket salad, coleslaw
and skinny fries.

SIDES 6

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

VEGAN & VEGETARIAN

ROASTED VEGETABLE GNOCCHI 18
In a blush sauce, with pesto drizzle,
flaked Parmesan cheese and garlic bread.

BEETROOT BURGER (GF) 18
Served in a beetroot brioche bun or
gluten free bap with
tomato and onion relish and fries.

VEGGIE BURGER (GF) 18
Served in a brioche bun or gluten free bap
with tomato and onion relish and fries.

CHICKPEA AND COCONUT DHAL (GF) 18
Served with pilau rice and naan bread.

PENNE PASTA 18
Classic plum tomato, garlic and basil sauce,
grated parmesan and garlic bread.

CAULIFLOWER BANG BANG 18
Tempura battered cauliflower pieces,
stir-fried vegetables, sweet and tangy
oriental sauce, and sesame seeds.



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