



SUNDAY LUNCH

£18.00 for 2 courses / £23.00 for 3 courses

STARTERS

Soup of the day (v, gf), mini wheaten loaf

Crispy feta fritters, truffle honey, rocket salad (v)

Duck liver pâté, toasted house bread, fig chutney

Prawn and cucumber salad, Marie Rose dressing (gf),
wheaten bread

Bang-Bang satay tofu, Asian salad (vg, gf)

MAINS

SHARING ROASTS – perfect for 2 to share

**All served with sides of seasonal vegetables,
roast potatoes & gravy**

Roast sirloin of Irish beef with Yorkshire Pudding

½ roast chicken

Slow roasted pork loin with apple sauce

Vegetable nut roast (vg)

~

Beer battered fish and chips, mushy peas, tartare sauce

Pumpkin ravioli, toasted pumpkin seeds, roast butternut
squash, truffle cream (vg)

10oz ribeye steak, hand cut chips, peppercorn sauce, slow
roast tomato (£6 supplement)

Our suppliers source locally as much as possible

Beef & Chicken from Lisdergan Meats, Co. Tyrone

Fish from Keenan's Seafood, Belfast

Bread baked at French Village Bakery, Belfast

SIDES £4.00

Skinny fries / hand cut chips (vg, gf)

Sweet potato fries (vg, gf)

Mixed leaf salad (vg, gf)

Homemade garlic bread (v)

Market vegetables (vg, gf)

DESSERTS

Strawberry panna cotta, strawberry & basil coulis (gf)

Blueberry Bakewell tart, vanilla ice cream, blueberry
compote (v)

Chocolate and hazelnut brownie, salted caramel,
honeycomb ice cream (v)

Selection of Irish cheeses, grapes, crackers, fig chutney (£3
supplement)

TEA AND COFFEE

FONTÉ
COFFEE ROASTER

***We are proud to serve Fonté tea and coffee at The Malone Lodge
Hotel www.fontecoffee.com***

Americano £2.90

Cappuccino £3.20

Latte £3.20

Mocha £3.50

Flat white £3.00

Espresso £2.70 / Double espresso £3.00

Macchiato £3.10

Hot chocolate £3.25

Thompson Tea £2.40

Fonté herbal tea £2.70

Irish coffee £6.50

Bailey's coffee £6.50

We hope you enjoy your meal. The Macklin family

For more information on allergens or dietary requirements, please speak to one of the team (v) - vegetarian / (vg) - vegan / (gf) - gluten free