



DINNER

Breads & oils £4

Olives £3

STARTERS

Chicken liver pâté, balsamic onion jam & sourdough £7

Warm whiskey maple cured salmon, summer greens, miso & dulce butter £10

Aged beef tartare, egg & beef dripping croutons £9

Roast beetroot & St Tola goat's cheese salad, seeds & crisps £7.5

Baked brie & asparagus tart, garden pea & truffle, summer herbs £8.5

MAINS

Chargrilled beef tenderloin, roast scallop "surf 'n 'turf", potato purée, spinach & garlic butter £26.5

Local roast chicken, potato & cheddar, sweetcorn, mushroom & smoked bacon £15

Mourne lamb shank cooked over charcoal, roast garlic & onion, rosemary fried potatoes £20

Grilled coley, Jersey Royal potatoes, pancetta, French style peas & brown butter hollandaise £16

Roast duck breast & crisp leg, hispi cabbage, crisp wonton & five spice sauce £20

PRIX FIXE

3 COURSES £24

ADD CARAFE WINE £12

£7 each

Potato & cheddar terrine,
mushroom, sweetcorn & garden
herbs

Smoked haddock potato fritter
& brown butter hollandaise

£13 each

Chargrilled chicken, onion &
roast garlic risotto

Grilled haddock, triple cooked
chips & garlic butter

£5 each

Irish blue cheese, chilli jam
& biscuits

Wild honey panna cotta,
chocolate chip cookie

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SIDES

£4 each

Triple cooked chips / Mash
Champ / Market vegetables /
Mixed leaf salad

SEE BLACKBOARD
FOR TODAY'S
SPECIALS