



DINNER

Breads & oils £4

Olives £3

STARTERS

Chicken liver pâté, pickles & toast £7.5

Roast root vegetable soup, cheddar & spring onion £5

Rigatoni pasta, broccoli, poached pear, Cashel blue cheese & walnuts £7.5

Wild mushroom & truffle risotto, poached egg & aged pecorino £8.5

Roast beetroot & St Tola goats cheese salad, truffle & seed crisps £7.5

MAINS

Dry aged sirloin steak, triple cooked chips, roast root vegetables & pepper sauce £30

Local roast chicken, champ, salt baked celeriac, pork & sage stuffing & chasseur sauce £15

Wild Irish venison haunch & shank pastie, butternut squash, roast sprouts & blackberries £20

Glenarm salmon, potato purée, wild mushrooms, buttered spinach & herb velouté £16.5

Crisp confit duck leg, gratin potato, braised red cabbage, chestnuts & Madeira £16

PRIX FIXE

3 COURSES £23

ADD CARAFE WINE £12

£7 each

Potato gratin, chestnuts, root vegetables & brown butter

Smoked cod potato cake & tartar sauce

£13 each

Chicken & mushroom risotto, shaved Parmesan & rocket

Grilled haddock, potato purée, green beans & roasting juices

£5 each

Irish blue cheese, chutney & biscuits

Wild honey panna cotta & chocolate sauce

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SIDES

£4 each

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

SEE BLACKBOARD
FOR TODAY'S
SPECIALS